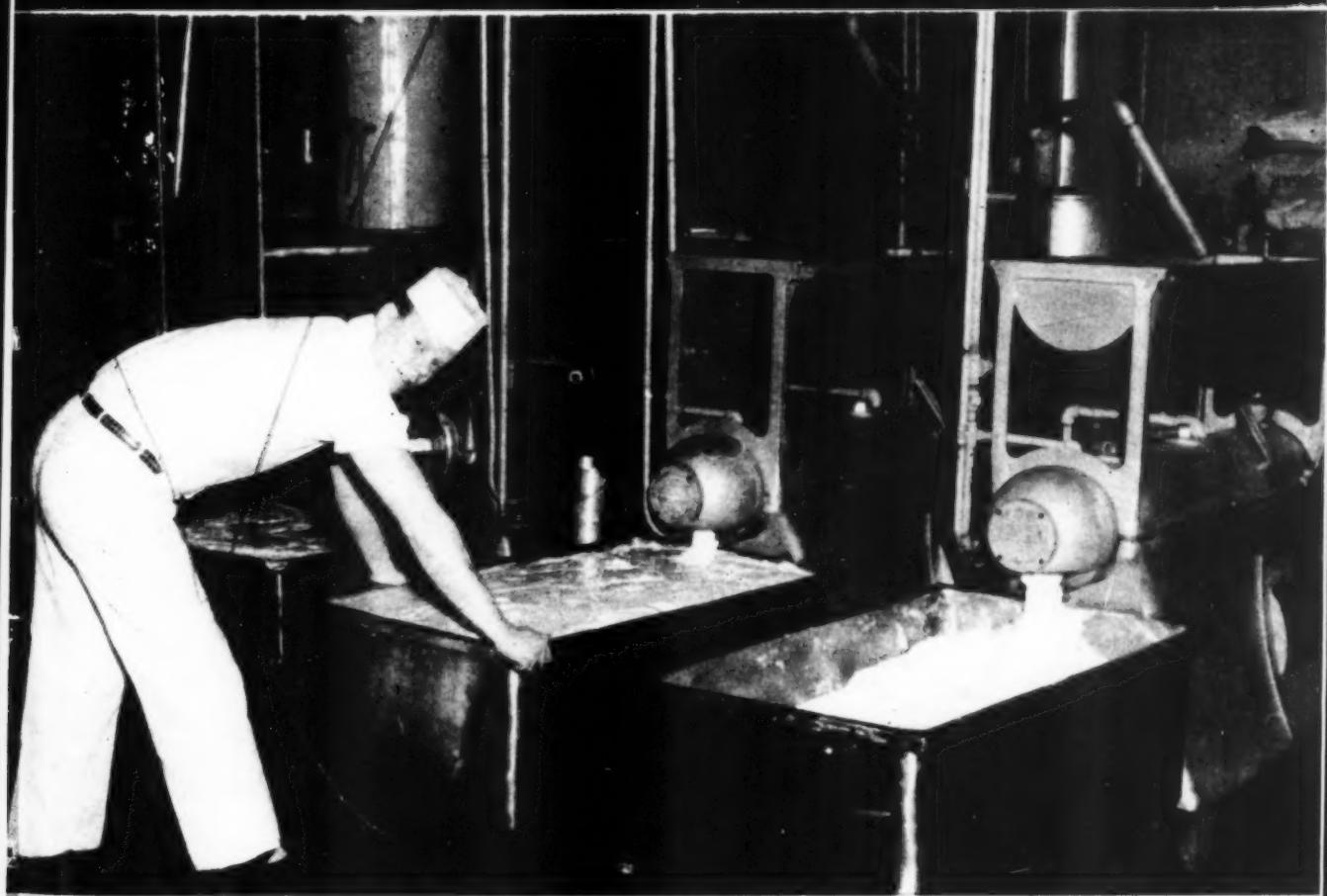


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JANUARY
1954
J.34 #1

Fondant Production at Kimbell's
Directory of Foreign Equipment
Formulas for Coconut Candies

R V. 34 1954



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The Manufacturing Confectioner

Vol. XXXIV No. 1
JANUARY 1954

Edited and Published in Chicago

The Candy Manufacturing Center of the World



Coconut Candies	Walter Richmond	17
Directory of Foreign Equipment		22
A New Batch Roller Heater		38
Fondant Production at Kimbells	Stanley Allured	40
Editor's Column	6 Candy Clinic	49
Calander	14 Confectioner's Briefs	52
Patents	35 News of Brokers	60
New Equipment	41 Classified Advertisements	61
Candy Equipment Preview	21 Advertiser's Index	62

COVER: The fondant department at Kimbell Candy Company. See the story about this operation on page 40.

Founder—EARL R. ALLURED
Publisher—P. W. ALLURED Editor—STANLEY ALLURED

Eastern Manager—JAMES ALLURED Technical Editor—WESLEY CHILDS
Sales Manager—ALLEN ALLURED English Representative—M. G. READE

Publication Office
418 N. Austin Blvd.
Oak Park, Illinois

Eastern Office
303 W. 42nd St.
New York 36, N.Y.

London, England
Prospect House
Heath Street N.W.3

Published monthly except June, when published semi-monthly by The Manufacturing Confectioner Publishing Company, publishers of *The Manufacturing Confectioner*—The Blue Book—*The Candy Buyer's Directory*. Executive offices: 418 No. Austin Blvd., Oak Park, Illinois. Telephone Euclid 6-5099. Eastern offices: 303 West 42nd Street, New York City 36, N. Y. Telephone Circle 6-6456. Publication Offices: 1600 N. Main St., Pontiac, Illinois. Copyright, 1953, Prudence W. Allured. All rights reserved. Subscription price: One year \$3.00. Two years, \$5.00. Per copy, 35¢. "Purchasing Executive Issue": \$2.00. In ordering change of address, give both old and new address. Entered as Second Class Matter, April 20, 1939, at the Post Office at Pontiac, Illinois, under the Act of March 3, 1897. Member: National Confectioner's Ass'n, Western Confectionery Salesmen's Ass'n, National Candy Wholesalers Ass'n, Audit Bureau of Circulation, Associated Business Publications. Foreign Subscriptions: One year, \$4.00. Two years, \$7.00. Canadian Subscriptions: Same as U. S.

CANDY PRODUCTION:

Methods and Formulas

by Walter Richmond

Mr. Richmond describes fully the three basic operations for good candy manufacture: (1) Ingredients and Cooking Actions, (2) Mixing, Casting, Coating, Etc., (3) Trouble Shooting. Mr. Richmond tells both the reasons and the methods of operation. In addition, he provides carefully selected formulas for both the wholesale and the retail trade.

Whether you have a large plant or a small one, **CANDY PRODUCTION: METHODS AND FORMULAS** will prove a valuable asset to your firm. Mr. Richmond's book has 30 helpful chapters, as shown in the accompanying contents table. Its 640 pages contain 500 candy formulas and detailed production information on candies. For quick, convenient reference, a numbered list of the book's 500 formulas—grouped also under 32 main candy classifications—is provided. A comprehensive index and large diagrams showing both how to decorate Easter eggs and how to insert fruit and nuts in the centers are still additional features. Designed specifically as a production man's text, Mr. Richmond's helpful book also provides generous space alongside the formulas for notes during actual production in the candy plant.

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Enclosed find my check for to cover the cost of copies of the **Candy Production Methods and Formulas** at \$10.00 ea.

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Reading and Writing About Candy

One of the stumbling blocks to effective enforcement of the Robinson-Patman Act has been an acceptable definition of cost on the part of sellers in determining when a product has been sold at, below or above cost. The Federal Trade Commission has announced the creation of a seven member Advisory Committee on Cost Justification, with Prof. H. F. Taggart as chairman. Written views on the subject are to be requested by the committee from over 25 associations in the fields of accounting, marketing, purchasing, manufacturing, etc. Of particular interest is the following statement. "If other persons, organizations or groups desire to submit information or suggestions, their communications should be addressed to Professor H. F. Taggart, Advisory Committee on Cost Justification, Federal Trade Commission, Washington 25, D. C."

The Chamber of Commerce of the United States has published a booklet titled "Special Days, Weeks and Months" for the purpose of helping business plan its advertising and promotion to tie in with established national regional observances. Copies are 25c from the Chamber at Washington 6, D. C.

The travelling confectioners and suppliers show was apparently a great success in its stands at Pittsburgh, Cleveland and Detroit this year. Since this three city tour was enthusiastically visited by large crowds of visitors, a more extended tour is in the works for next fall to cover more cities and to include more exhibitors. So far no concrete plans are formulated, and any firms interested in exhibiting may get advance information from either Mr. John Joyce at Wallace & Company or Mr. Ray Oranger at Oranger Manufacturing Company, both officials of this show.

The proceedings of the 1953 meeting of the Research and Development Associates of the Food Institute Inc. has been published and as usual the reports of this institute always have interesting comments on the chocolate and confectionery industry. The chocolate type coatings specified for all of the

chocolate coated items in rations have had some improvements this year as a result of research by the institute and by chocolate manufacturers working with them. However, the institute feels that there are some improvements that should yet be made particularly in the quality of the flavor and in its plasticity at temperatures below 60°F. Though in the past two years the melting point has been raised from 90° to 110°F., the military situation calls for a still higher adjustment of this melting point without in any way reducing its acceptability. This increase in the melting point makes even more important the improvement in plasticity under cold weather conditions.

There has also been further discussion of the need of an all-purpose survival bar to be used under any conditions and to be made up of all necessary vitamins, fats, proteins and carbohydrates. Studies of this type of bar have been made but no specifications or even recommendations are on record.

The institute is also very interested in determining a method of increasing the stability of coconut candy, particularly coconut bars. A great variation in rate of deterioration exists between different manufacturers of coconut bars due either to differences in processing or differences in quality of raw materials used or both. Studies are under way to determine possible causes by testing on a variety of bars.

There is an interesting discussion about flavors for dietetic foods in the most recent issue of the D&O News. Copies are available from Dodge & Olcott, Inc., 180 Varick Street, New York 14, N. Y.

Secretary of Agriculture Benson has set the 1954 sugar quota at 8 million short tons, raw value: 400,000 under this years estimated consumption. This deficit was planned, according to the secretary, because of the weakness of sugar prices and because of the unusually large stocks of the beet processors being marketed in the last few weeks of 1953 for consumption in 1954. This can hardly be construed as a concession to the industrial users or the consumer, but is some slight improvement over the

method of handling this quota in past years. The original 1953 quota was set at 7,800,000 tons, and reached 8,100,000 tons before the end of the year.

The U. S. Department of Agriculture has announced that CCC owned butter will be offered for sale on a competitive bid basis for use as a cocoa butter substitute in an experimental program to develop new uses for domestically produced agricultural products. Operating details of the program will be announced soon. This announcement also mentioned that there was a world shortage of cocoa butter, that probably would not be relieved for some years.

Butter can be converted into butter oil by eliminating the salt, curd and water, and can then be blended with cocoa butter to a limited extent. An excessive amount of butter oil will materially affect the setting rate of the cocoa butter however.

The National Confectioners Association held a luncheon meeting with Illinois congressmen as a means of acquainting these leaders with facts about the candy industry. Many manufacturers and suppliers were present, and several members of the association gave short talks on specific points which are important to the candy industry, such as foreign trade, agricultural products and consumer acceptance.

The Cocoa, Chocolate and Confectionery Alliance, Ltd. has published the proceedings of its 1953 Cocoa Conference. This is a 148 page report of the troubles of the cocoa industry, particularly from the standpoint of the producing countries. An hour or so spent with this report certainly shows that the industrial user of cocoa beans and its products, with the high prices of these products, can hardly be having more headaches than the producers, with the tremendous world demand and at the same time a diminishing crop due to poor weather and plant diseases. This conference made a particular point of the need for increased quantity and better quality beans, and emphasized the need for a scientific conference to help the growing countries in this matter. The address of the Alliance is 11 Green Street, London W. 1, England.

The Philadelphia section of the American Association of Candy Technologists sponsors its first technical meeting on January 26, 1954 at the Fairfax Apartment Hotel in Pittsburgh, Pa. Dinner will be served at 6:00 P.M. and Mr. James A. King will talk on "Modern Candy Making". Mr. Victor L.

Continued on page 10

for January, 1954

Just three ingredients



the candymaker said

We had asked him to test a group of candy formulas* . . .

"If you're looking for something that will really sell," he said, "forget formulas, and stick to just three ingredients."

And then he named the magic three . . . ALMONDS . . . caramel . . . chocolate.

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Those were his words. Of course, it's not our intention to tell you how to make candy, and undoubtedly there are other excellent combinations of ingredients.

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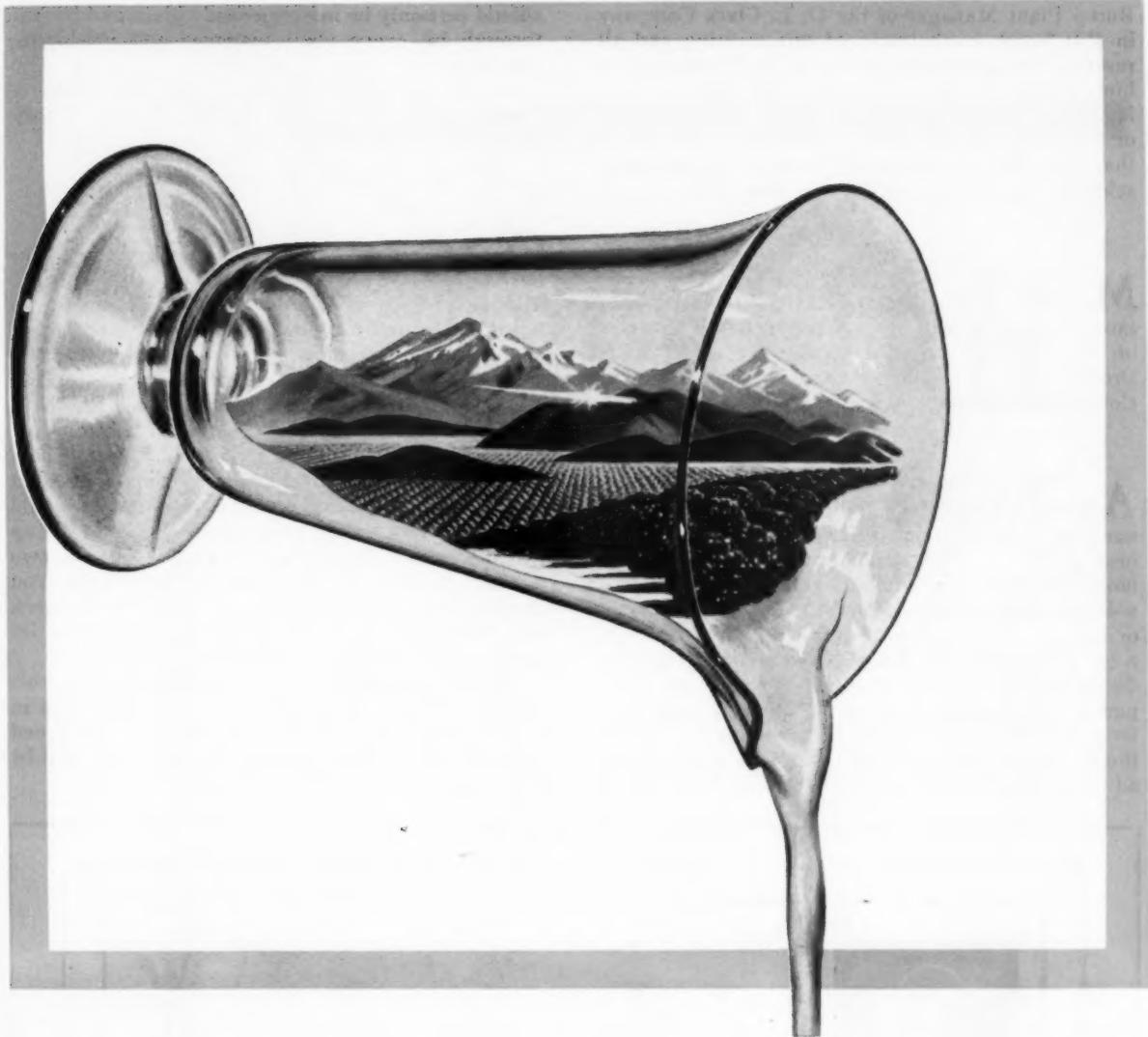
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OIL OF ORANGE U. S. P.

Bump Plant Manager of the D. L. Clark Company in Pittsburgh is chairman of this meeting and all reservations should be addressed or telephoned to him. Anyone residing in or near Pittsburgh or visiting there on that day is welcome to attend whether or not they are members of the AACT. We hope that this will be the first of a series of regularly scheduled technical meetings in this city.

Mr. H. B. Cosler, Quartermaster Food and Container Institute, will give a paper titled "Studies on Shelf Life of Coconut Candies" at the PMCA Production Conference at Franklyn and Marshall College in April.

Areport of the Candy Industry Sanitation Seminar held September 15, 1953 in Philadelphia has just been published. This seminar was undoubtedly the most ambitious undertaking yet designed to provide the candy plant manager with a broad review of sanitary principals and practices. This report is a complete review of this all day meeting including discussions on the uses of insecticide, cleaning compound and cleaning equipment. There is a particularly interesting discussion of the method used by the Food and Drug Administration in determining adulteration of confectionery products. This record

should certainly be in every candy plant and be read through by every plant manager and production executive.

Copies are available for 50c from the National Confectioners Association at 221 North LaSalle Street, Chicago, Illinois.

Our February issue will contain a preview of the Packaging Show to be held at Atlantic City in April. This is certainly one of the events that should not be missed by any manufacturer, for there is no other opportunity to view the tremendous range of packaging machinery and materials at one time, and to talk with the technical men in attendance who have the experience to answer, or at least discuss, any packaging problem in your plant. There are many new machines, and developments in materials that will be shown and explained at the show. It would probably take a diligent man many weeks to dig up the information that he would otherwise get in two or three days at this show. We will try to give you the important news in the next issue on features, machinery and materials that are of particular interest to the candy manufacturer.

We will also hold our first packaging clinic this month, and a complete report will be published in the February issue. For those who are concerned with any phase of packaging, the next issue will be interesting and valuable reading.



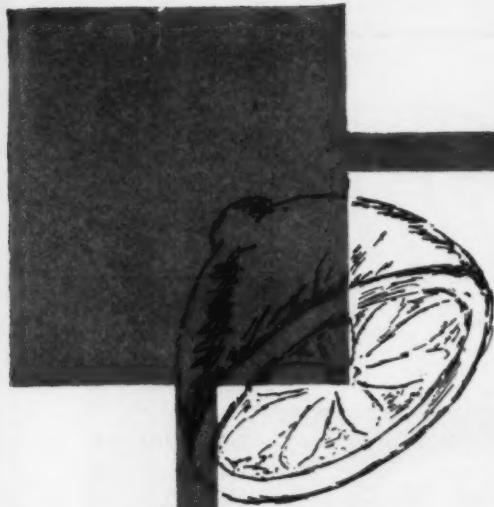
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Calendar of Conventions & Meetings

Jan. 14—AACT, New York Section, monthly meeting.

Jan. 14—Metropolitan Candy Brokers Association, Inc., monthly meeting at the Hotel Empire, New York, at 8:00 p.m.

Jan. 15—The Denver Association of Manufacturers Representatives semi-monthly meeting.

Jan. 15—Golden West Candy Club monthly meeting.

Jan. 16—Michigan Tobacco and Candy Distributors Association monthly meeting at Lansing, Mich.

Jan. 17-20—Philadelphia Candy Show at the Benjamin Franklin Hotel, Philadelphia.

Jan. 18—Confectionery Salesmen's Club of Philadelphia monthly meeting.

Jan. 18—Great Plains Candy Club monthly meeting at the Castle Hotel, Omaha, luncheon at 12:30 p.m.

Jan. 19—Candy Executives & Associated Industries Club, New York, monthly meeting.

Jan. 19—Central Pennsylvania Candy Salesmen's Club, Inc., and Central Pennsylvania Tobacco Jobbers joint meeting at the Penn Harris Hotel, Harrisburg, Pa.

Jan. 20—Southern California Association of Tobacco Distributors, Inc., monthly meeting at the Chapman Park Hotel, 6th & Alexandria Sts., Los Angeles.

Jan. 21—Empire State Candy Club monthly meeting at the Hotel Syracuse, Syracuse, N. Y.

Jan. 21—New York Candy Club, Inc., monthly meeting at the Park Sheraton Hotel, New York, at 8:00 p.m.

Jan. 26—AACT, Pittsburgh Section, "Modern Candy Making" by James A. King, meeting at the Fairfax Apartments Hotel at 6:00 p.m.

Jan. 26—Candy Square Club monthly meeting at the Riverside Plaza Hotel, 253 W. 73rd St., New York.

Jan. 26—Detroit Tobacco & Candy Round Table monthly dinner meeting at the Hotel Detroiter.

Jan. 28—Tidewater Wholesale Candy Club monthly meeting.

Jan. 29—Badger Candy Club monthly meeting at the Astor Hotel, Milwaukee, at 8:00 p.m.

Jan. 29—Boston Confectionery Salesmen's Club, Inc., monthly meeting at the Hotel Kenmore, Boston.

Jan. 30—Dallas Candy Club monthly meeting at the Semos Restaurant, Dallas, at 12:30 p.m.

Feb. 1—Confectionery Salesmen's Club of Baltimore monthly meeting at Gannon's, 3150 Frederick Rd., Baltimore, at 12:30 p.m.

Feb. 4—Michigan Candy Club monthly meeting at the Hotel Detroiter, Detroit.

Feb. 5—The Denver Association of Manufacturers Representatives semi-monthly meeting.

Feb. 5—St. Louis Candy Sales Association monthly meeting at the York Hotel, St. Louis.

Feb. 6—Northwest Candy Club monthly meeting at the Grosvenor House, Seattle, breakfast at 9:00 a.m.

Feb. 8—Chicago Candy Club monthly meeting at Chicago Furniture Club of America.

Feb. 9—Detroit Tobacco & Candy Round Table monthly luncheon meeting at the Hotel Detroiter.

Feb. 11—Metropolitan Candy Brokers Association, Inc., monthly meeting at the Hotel Empire, New York, at 8:00 p.m.

Feb. 12—Los Angeles Confectionery Sales Club, Inc., Ladies Nite.

Feb. 13—Carolina Confectionery Salesmen's Club monthly meeting at Kuester's, Charlotte, N. C.

Apr. 5-8—AMA Packaging Show at Convention Hall, Atlantic City, N. J.

Mar. 4-5—Western Candy Conference at the Mark Hopkins Hotel, San Francisco, Cal.

June 6-10—NCA convention at the Conrad Hilton Hotel, Chicago.

June 6-9—ARC convention at the Drake Hotel, Chicago.

June 23-25—SWCA convention and Candy Show at the George Washington Hotel, Jacksonville, Fla.

June 24-27—Boston Confectionery Salesmen's Club, Inc., convention at Wentworth By The Sea, Portsmouth, N. H.

Aug. 17-19—Fifth Western Packaging and Materials Handling Exposition at the Civic Auditorium, San Francisco, Cal.

Sept. 24-25—Michigan Tobacco and Candy Distributors Association convention at the Hotel Statler, Detroit.

Oct. 10-13—NAMA convention and exhibit at the Washington Armory, Washington, D. C.

Helpful Books for Candy Plant Executives

Profits Through Cost Control for Manufacturing Confectioners

by Frank Buese and Eric Weissenburger

This booklet is a compilation of five articles which appeared in The Manufacturing Confectioner during the last two years. This material deals with the problems of cost control in candy plants, including planning for profit, controlling material costs, labor costs, distribution costs and overhead costs. The emphasis is on planning operations so that a profit will be made, and in detecting those factors which will adversely affect profit before they can seriously cut the planned profit.

A Text Book on Candy Making

by Alfred E. Leighton

Here is a textbook where the reader can learn the basic fundamentals of candy making, the "how" and "why" of the various operations in non-technical terms. Particular attention is given to the function of raw materials, and why each is included in a formula.

How to Salvage Scrap Candy

by Wesley H. Childs

This booklet is a complete revision of the authors work "Modern Methods of Candy Scrap Recovery" published in 1943. A considerable amount of information has been collected since that time on methods and techniques of salvaging scrap candy. This booklet covers all types of candy, and gives many practical and economical ways of converting scrap candy into a useful form for re-use.

Candy Production Methods and Formulas

by Walter Richmond

This is a big 640 page book designed to give practical information on (1) ingredients and cooking action, (2) mixing, coating, etc., (3) trouble shooting. Over 500 formulas are given, with the methods of processing, and their reasons why.

How to Salvage Scrap Candy

\$2.00

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A textbook on Candy Making

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Profits Through Cost Control

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Formulas and manufacturing methods for

Coconut Candies

Editor's Note: This is the second and final installment of "Coconut Candies" by Walter Richmond. The first part appeared in our issue of November, 1953.



Walter Richmond, the author of this article, is plant superintendent at the Norris Candy Company, Atlanta, Ga. He is well known to this industry through his book "Candy Production Methods and Formulas", published by The Manufacturing Confectioner Publishing Company. This article is a chapter from Mr.

Richmond's new book, to be published next spring. This will be primarily made up of formulas and methods for the manufacture of high grade confections, such as are produced by retail confectioners and high grade wholesale package goods houses.

Formula # 84

CHEWY SLAB COCONUT # 2 Chocolate coated—Vanilla and Chocolate

Small Batch	Ingredients	Large Batch
3 lbs	sugar	12 lbs
5 lbs	Corn syrup	20 lbs
1 lb	Invert sugar (for batch)	4 lbs
1½ lbs	Invert sugar (for coconut)	5 lbs
4 lbs	Fondant	16 lbs
	(80% sugar, 20% corn syrup; cook 244 degrees)	
2½ lbs	Egg Frappe #2	10 lbs
6 lbs	Prepared fine coconut (see note)	24 lbs
3 lbs	Prepared medium shred coconut (see note)	12 lbs
1 oz	Salt	4 ozs
1 oz	Vanilla flavor	4 ozs
1 pt	Water	2 qts

PROCEDURE. Place sugar, corn syrup, invert sugar (for batch) and water in cooking kettle. Steam kettle with mixing arms should be used for the large batch. Cook to 244-246 degrees Fahr. Add ½ of the coconut. Mix well and add the salt, flavor, fondant and egg frappe. When well mixed add the remaining half of the coconut. Mix well and pour onto oiled cooling slab. Spread out and smooth top of batch with a damp rolling pin. When firm enough to remove from the slab, cut into strips and place in trays. Next day size down to desired thickness and cut to size with butcher knife or on a caramel cutter. Hand dip or machine coat in a good grade of milk or dark sweet vanilla chocolate.

REMARKS. Due to the fondant and egg frappe it contains, this is a more tender eating and shorter breaking coconut candy than the one made with the preceding formula.

Nuts, glace fruits or liquor chocolate can be added to this batch to obtain a variety of flavors.

For a chocolate flavored batch, from 6 to 8 pounds of liquor chocolate can be added to the *large batch* AFTER the batch is cooked or 6 to 8 pounds of powdered cocoa can be cooked in the batch.

For the small batch, add 1½ to 2 pounds of liquor chocolate or cocoa powder.

An improvement in flavor can be obtained by cooking the batch 2 to 4 degrees higher and adding 10 pounds of creamed coconut to the *large batch* or 2½ pounds of creamed coconut to the *small batch* AFTER the batch is cooked.

NOTE. Freshen coconut by soaking for at least ½ hour in a mixture of invert sugar and hot water.

For *large batch*. Soak 24 pounds fine coconut and 12 pounds medium coconut in a mixture of 3½ pounds invert sugar dissolved in 3½ pints water.

For small batch. Use 6 pounds fine coconut and 3 pounds medium coconut in a mixture of 14 ounces invert sugar dissolved in 14 ounces of water.

Chocolate Batch—Using Unsalable Chocolates

Instead of using liquor chocolate or cocoa powder, a very fine product can be made by using unsalable chocolates.

Small Batch	Ingredients	Large Batch
7½ lbs	Scrap chocolates	30 lbs
5 lbs	Corn syrup	20 lbs
2½ lbs	Egg frappe #2	10 lbs
9 lbs	Freshened coconut	36 lbs
1 oz	Salt	4 ozs
1 oz	Vanilla flavor	4 ozs

Handle same as preceding formula. Freshen coconut as instructed above.

Formula # 85

NUT AND FRUIT COCONUT

Chocolate Coated—Plum Pudding Flavored and Chocolate Flavored

Small Batch	Ingredients	Large Batch
5 lbs	Sugar	20 lbs
7 lbs	Corn syrup	28 lbs
1½ lbs	Honey	6 lbs
1 lbs	Hard vegetable Butter 92°	4 lbs
4 lbs	Nut meats (see note)	16 lbs
2½ lbs	Seedless raisins	10 lbs
4 lbs	Diced preserved fruits	16 lbs
5 lbs	Medium shred coconut	20 lbs
4 small tins	Unsweetened evaporated milk	1 8 lb tin
½ oz	Butter flavor	1 oz
1 oz	Plum pudding or fruit cake flavor	1 oz
1 oz	Salt	4 ozs

PROCEDURE. Place sugar, corn syrup, honey, hard butter, evaporated milk in cooking kettle. Cook to medium ball. Add nut meats, diced fruit and raisins. Mix well and add flavors and coconut. Pour onto oiled slab. Spread out and smooth top of batch with damp rolling pin. When firm enough to remove from slab, cut into strips, roll down to desired thickness and place in trays. Next day cut to desired size and coat with chocolate.

Chocolate Flavored Batch

PROCEDURE. Replace sugar, corn syrup and milk specified above with the following.

Small Batch	Ingredients	Large Batch
6 lbs	Unsalable chocolates	24 lbs
3 lbs	Corn syrup	12 lbs
½ 8 lb tin	Evaporated milk	2 8 lb tins

Remainder of batch, same as plum pudding flavored batch.

REMARKS. This is a fine tasting coconut candy. An improvement in flavor can be obtained by adding 1 pound of dairy butter to the large batch or 4 ounces to the small batch.

NOTE. The nut meats can be almonds or a combination of nuts.

Formula # 86

ICED COCONUT SQUARES # 1

Also for Chocolate Coating

Small Batch	Ingredients	Large Batch
3 lbs	Sugar	12 lbs
4½ lbs	Corn Syrup	18 lbs
6 lbs	Fine desiccated coconut	24 lbs
3½ lbs	Egg Frappe #2	14 lbs
½ oz	Salt	2 ozs
1½ ozs	Vanilla Flavor	6 ozs

PROCEDURE. Place sugar, corn syrup and enough water, to dissolve the sugar, in a cooking kettle. Cook to 236 degrees Fahr. Add one half of the coconut. Mix well and add the salt, flavor and egg frappe. When well mixed add the remaining half of the coconut. Mix well and spread onto oiled cooling slab that has been sprinkled with fine sugar or corn sugar (dextrose). Smooth

down top surface with damp rolling pin. When batch is firm enough to handle, cut into strips and size down to desired thickness. Cut with butcher knife or caramel cutter to desired size. Let remain in trays until firm enough to coat with icing.

When icing coconut squares, place a small amount of icing in a pan or on a slab, add some coconut centers and mix with hand until centers are coated. Add enough centers to take up all of the icing. Place iced centers on trays lined with heavy wax paper. If iced bottoms of squares do not leave the paper without sticking, the next time they are made oil the paper lightly with slab oil. Let remain on trays until icing is thoroughly dry.

REMARKS. Iced or frosted coconut squares are usually made with white, pink and chocolate colored icing. This formula produces a tender textured center. Glace fruits or nuts can be added to the batch if so desired.

An improvement in flavor can be obtained by replacing a part of the desiccated coconut with fresh ground coconut and cooking the fresh coconut in the syrup.

For the *large batch* replace 8 lbs of desiccated coconut with 12 lbs of fresh coconut.

For the *small batch* replace 2 lbs of desiccated coconut with 3 lbs of fresh ground coconut.

A further improvement in flavor can be obtained by cooking the batch 2 to 4 degrees higher and adding 10 lbs of creamed coconut to the batch after the batch is cooked.

For the *small batch* add 2½ lbs of creamed coconut to the batch.

This is also an excellent formula to use for a chocolate coated piece.

Formula # 87

CHOCOLATE FLAVORED ICED COCONUT SQUARES

Small Batch	Ingredients	Large Batch
3 lbs	Sugar	12 lbs
7 lbs	Corn Syrup	28 lbs
1 qt	16% Fresh Cream	1 gal
	OR	
2 small cans	Unsweetened Evaporated Milk	1 8# Can
½ lb	Dark Molasses	2 lbs
1¼ lbs	Cocoa Powder	6 lbs
11 lbs approx	Fine Desiccated coconut	40 lbs approx
4 lbs	Egg Frappe #2	16 lbs
½ oz	Salt	2 ozs
1 oz	Vanilla Flavor	4 ozs

PROCEDURE. Place sugar, corn syrup and water, to dissolve the sugar, in cooking kettle (for the large batch a steam kettle with mixing arms is advisable). Bring to boil and add the fresh cream or evaporated milk, molasses, cocoa powder and one half of the coconut. Cook to soft ball when tested on cool slab. Add salt, flavor, egg frappe and enough fine coconut to stiffen batch. Mix well and pour onto oiled slab that has been sprinkled with fine sugar or corn sugar (dextrose). Smooth down top surface with damp rolling pin. When batch is firm enough to handle, cut into strips and size down to desired thickness. Cut with butcher knife or caramel cutter to desired size. Let remain in trays until firm enough to coat with icing.

When icing coconut squares, place a small amount of icing in a pan or on a slab. Add coconut centers and mix with hand until centers are coated. Add enough centers to take up all of the icing. Place iced centers on trays lined with heavy wax paper. If iced bottoms of squares do not leave the paper without sticking, oil paper lightly with slab oil the next time they are made. Let remain on trays until icing is thoroughly dry.

REMARKS. This is a fine flavored center. Glace fruits or nuts can be added.

An improvement in flavor can be obtained by replacing a part of the desiccated coconut with fresh ground coconut and cooking the coconut in the syrup.

For the *large batch* replace the 20 lbs of fine coconut, that is cooked in the batch, with 30 lbs of fresh ground coconut.

For the *small batch*, replace the 5 lbs of fine coconut with 7½ lbs of fresh ground coconut.

A still further improvement in flavor can be obtained by cooking the batch to a firmer consistency and adding 10 lbs of creamed coconut to the batch after it is cooked.

For the small batch add 2½ lbs of creamed coconut to the batch.

Formula # 88

MAPLE COCONUT BRAN CENTER COATED WITH ICING—ASSORTED FLAVORS

Maple

Small Batch	Ingredients	Large Batch
5 lbs	Yellow C Sugar #8	20 lbs
10 lbs	Corn Syrup	40 lbs
7 lbs	Medium Shred Coconut	28 lbs
3 lbs	Breakfast Bran (100%)	12 lbs
¾ oz	Salt	3 oz
½ oz (2 dr)	Maple Flavor	1 oz
1 qt	Water	1 gal

PROCEDURE. Place C sugar and water in cooking kettle. Dissolve by heating slowly and add corn syrup. Cook to 225 degrees Fahr. Add salt, flavor, coconut and bran. Mix well and pour onto slab to cool. When batch is cool enough to hold its shape when a small ball has been rolled by hand, hand roll into ball shaped pieces or roll on a coconut bon bon center rolling machine. Let remain in trays overnight or until a crust has formed on the centers and they are firm enough to coat with icing. Coat with white icing. Let remain in trays overnight to dry.

Pineapple

Replace yellow C sugar with white sugar. Add 1 #10 can of crushed pineapple to the large batch or 2 small cans of crushed pineapple to the small batch. Cook to 226 degrees. Add 1 oz pineapple flavor to the large batch or ¼ oz (2 drams) pineapple flavor to the small batch. Color the icing with yellow color with a small amount of orange color added.

Chocolate

Replace yellow C sugar with white sugar. Cook 2 lbs cocoa powder in the large batch or ½ lb cocoa powder in the small batch. Add 3 ozs vanilla flavor mixed with 2 drams orange oil to the large batch or ⅓ oz vanilla mixed with ¼ dram orange oil to the small batch.

REMARKS. Here is a very pleasing combination candy made by using some 100% bran breakfast food along with the coconut. The percentage of bran to coconut can be varied to suit your fancy but the above percentages have been used successfully.

Formula # 89

ICED COCONUT FRUIT CUBES FIG, PINEAPPLE, RASPBERRY

Fig

Small Batch	Ingredients	Large Batch
4 lbs	Sugar	16 lbs
6 lbs	Corn Syrup	24 lbs
4 lbs	Fig Paste	16 lbs
1½ lbs	Invert Sugar	6 lbs
8 lbs	Fine Desiccated Coconut	32 lbs
1 pt	Water	2 qts
5 lbs approx	Icing	20 lbs approx

PROCEDURE. Place sugar, corn syrup and water in cooking kettle. Cook to 240 degrees Fahr. Add fig paste and invert sugar, mix well and add coconut. Mix well and spread on oiled slab that has been dusted with fine sugar or corn sugar (dextrose). Smooth down top of batch with damp rolling pin. When batch is cold, cut into strips and size down to desired thickness with rolling pin or caramel sizer. Cut, with butcher knife or caramel cutter, into oblong pieces. When cut pieces are firm enough to coat, coat with icing according to instruction outlined in formula #85.

Pineapple

Omit fig paste. Add 1½ No. 10 tins crushed pineapple in juice to the large batch and cook batch to 236 degrees. Add sufficient quantity of finest grade pineapple flavor to flavor batch.

Add 3 small cans crushed pineapple to the small batch and

cook to 236 degrees. Flavor with finest grade pineapple flavor. ICING. Color yellow with a dash of orange color added.

Raspberry

Omit fig paste. Add 1½ No. 10 tins raspberries in juice to the large batch and cook batch to 236 degrees. Add sufficient quantity of finest grade imitation raspberry flavor to flavor batch.

Add 3 small cans raspberries in juice to the small batch and cook batch to 236 degrees. ICING. Color pink shade.

Formula # 90

CRYSTALLIZED COCONUT BLOCKS

The following formula can be used as a base for plain white crystallized coconut blocks or the blocks can be made with various flavors and colors and containing fruits or jellies. A list of the various flavored candies follows the formula

Small Batch	Ingredients	Large Batch
6 lbs	Sugar	24 lbs
9 lbs	Corn Syrup	36 lbs
5 lbs	Fine Desiccated Coconut	20 lbs
5 lbs	Medium Shred Coconut	20 lbs
½ oz	Salt	2 ozs
	Flavor (see below)	
5 lbs	Diced Preserved Fruits (see note)	20 lbs
1 pt	Water	2 qts

PROCEDURE. Place sugar, corn syrup and water in cooking kettle. Cook to 230 degrees Fahr. Add diced fruit pieces, salt, color and flavor listed in the various flavored pieces at the end of the formula. Mix and add the coconut. Mix well and pour onto oiled slab that has been sprinkled with fine sugar. Spread out and smooth top surface of batch with a wet rolling pin. When cold cut into strips and size down to desired thickness. (For the best appearing piece of coconut, size down to a thick-

Editor's Note: This is the formula for Egg Frappe which is mentioned in the articles on Hand Rolled Creams and Coconut Candies.

Formula # 354

EGG FRAPPE # 2

Two types

BATCH # 1

Part 1

24 lbs	Granulated sugar
13 lbs	Corn syrup
2 qts	Water to dissolve sugar
2 lbs	40 or 60 fluidity quick boiling starch
2 qts	Water for starch

Part 2

18 lbs	Corn syrup
5 lbs	Invert sugar

Part 3

1½ lbs	Powdered egg albumen dissolved in
3½ pts	Water

PROCEDURE. Place sugar, corn syrup, and water to dissolve the sugar, (part 1) in cooking kettle. Bring to boil and add the starch suspended in the specified amount of water. Cook to 236 degrees Fahr. Pour into mixing bowl. Add part 2. Mix until temperature is 160 degrees or lower. Add part 3. Beat until batch is light and fluffy.

BATCH # 2

Same as batch No. 1, but replace invert sugar with corn syrup making a total of 23 pounds of corn syrup in part 2.

REMARKS. Batch No. 1 with invert sugar is used for hand rolled creams sea foam divinity and candies that are improved by the softening action of invert sugar.

Batch No. 2 containing no invert sugar is used for nougat and other types of candy that require a drier texture.

ness that will be the length of the cut piece when laid on its side, such as $1\frac{1}{4}$ inches thick which will be the length of the piece if they are cut about $\frac{1}{8}$ inches square.) Cut to desired size and give the cut pieces a steam bath and then roll them in granulated sugar. Let remain in trays until thoroughly dry, at least 24 hours.

CRYSTALLIZING. Place one layer of candy in crystal pans. Cover candy with wire mesh usually used for that purpose. Cover the candies and the mesh with a crystal syrup that has been made in the late afternoon of the day before the goods are to be crystallized. Cook crystal to 34 degrees *baumé* and keep overnight in a warm part of the shop.

Cover the crystal syrup with a piece of paper so that the sugar crust that forms on the top of the crystal syrup, as it cools, will adhere to the paper.

Place pans in warm part of the shop and away from vibration (excessive vibration will cause the crystal syrup to grain off and spoil the finish of the candy). Allow candy to remain in syrup from 3 to 4 hours. To test the candies and see if a good crystal has formed on the candy, remove a piece of candy from the pan and blow the syrup off of the candy. Allowing the candy to remain in the syrup for too long a period of time may cause the crystal to grain off. The crystal should be poured into a large container, covered and placed in a warm part of the shop so that it will contain some heat when it is poured over the candy. Avoid touching the sides of the kettle with the dipper when removing the crystal from the tank. Any undue agitation will cause the crystal to grain off in the crystal pans, especially if the syrup or centers are too cold.

When proper crystal has formed on the candy, drain syrup from the pans and allow them to drain for at least 2 to 3 hours before removing candy from the pans. Remove candy from the pans by turning the pans upside down, which will allow the candies to lay on the wire mesh. Gently break the candies apart and place in wax paper lined trays. Allow to dry thoroughly before packing.

White

Flavor the *large batch* with 2 ozs pineapple flavor or the *small batch* with $\frac{1}{2}$ oz pineapple flavor.

Pink

Flavor the *large batch* with 2 ozs raspberry flavor or the *small batch* with $\frac{1}{2}$ oz raspberry flavor. Color the batch a light pink shade.

Chocolate

This piece can be made by using chocolate creams that are not up to standard, chocolates that have turned gray, improperly dipped chocolates, etc.

Replace the specified amounts of sugar and corn syrup with 28 lbs chocolate creams and 28 lbs corn syrup for the *large batch*. Flavor with 3 ozs vanilla flavor mixed with 40 drops (use eye dropper) orange oil.

For the *small batch* use 7 lbs chocolate creams, 7 lbs corn syrup, 6 drams vanilla flavor ($\frac{3}{4}$ oz), 10 drops orange oil.

The use of orange oil will eliminate the burnt taste that develops when chocolate is cooked.

NOTE. These are good candies in which to use sugared jelly pieces that are not suitable for sale. Replace a part of the diced fruit with jellies.

Formula # 91

CARAMEL TIP COCONUT ACORNS

Coconut Center

Small Batch:	Ingredients	Large Batch
1½ lbs	Sugar	6 lbs
11 lbs	Corn Syrup	44 lbs
7 lbs	Medium Shred Coconut (see note)	28 lbs
4 lbs	Fine Coconut	16 lbs
3 lbs	Fondant (80% sugar, 20% corn syrup—cook 242 degrees)	12 lbs
½ oz	Lecithin	½ oz
1 oz	Salt	4 ozs
1 oz	Vanilla Flavor	4 ozs

PROCEDURE. Place sugar, corn syrup and enough water to dissolve the sugar in cooking kettle. Cook to 234 degrees Fahr. Add lecithin, salt and flavor. Mix and add freshened coconut. When well mixed add fondant. Mix well and pour on cooling slab. When firm enough to handle, hand roll into acorn shaped pieces. Let remain in trays until crust has formed on the surface and they are firm enough to dip in caramel.

REMARKS. For the large batch the center can be mixed in a Hobart type beater. Place coconut in beater. Add cooked syrup first and then the other ingredients in the order named. The centers can be extruded through a Friend Hand Roll Machine or cut roll machine and then shaped by hand.

In the rolling process some oil will be pressed out of the mixture unless lecithin is added to it.

NOTE: The coconut for the *large batch* should be freshened by soaking for at least $\frac{1}{2}$ hour in a mixture of 4 pounds invert sugar dissolved in 4 pints of hot water or the coconut can be soaked with 6 pounds of glycerine-water solution made by mixing 1 pound of glycerine with water to equal 1 gallon.

For the small batch freshen coconut with 1 pound of invert sugar in 1 pint of water or by using $1\frac{1}{2}$ pounds of glycerine-water solution.

CARAMEL BATCH

Small Batch	Ingredients	Large Batch
4 lbs	Corn Syrup	16 lbs
5 lbs	Whole sweetened condensed milk (see note)	20 lbs
14 ozs	Hard Coconut butter	3½ lbs
10 ozs	Cocoa Powder	2½ lbs
1 oz	Salt	4 ozs

PROCEDURE. Place corn syrup and one half of the condensed milk in steam cooking kettle (see note). Bring to boil and add remainder of the milk, hard butter and sifted cocoa powder. Cook to soft ball. Add salt. Pour part of batch in cream dipping pots. Keep warm and dip the large end of the coconut acorn into the caramel. Place on oiled tins or metal plaques. Add more caramel to dipping pots as needed. When acorns have cooled pack into wet wax paper cups. Place in tin stock boxes and cover tightly until sold. Tin boxes should be covered at all times so that coconut will remain soft and tender.

NOTE. Sweetened condensed milk should be cooked by steam as it scorches very easily when cooked by gas fire. If no steam kettle is available replace the condensed milk with an equal weight of 20% fresh cream or evaporated milk in tins. For the *large batch*, add 8 pounds of sugar to the batch to replace the sugar contained in the sweetened condensed milk. Add 2 pounds of sugar to the *small batch*.

REMARKS. This makes an attractive piece to "dress up" a box of assorted chocolates. The center can be dipped in dark chocolate instead of caramel if so desired but the combination of caramel and coconut gives the acorn more taste appeal.

A test shows that 90 pounds of coconut centers will use approximately 20 pounds of caramel. The remaining caramel can be kept in a closed container and reheated and used for next lot of acorns.

Formula # 92

CHOCOLATE COATED CHEWY COCONUT

Deposited with cut-roll machine, coconut depositor, hand roll machine or formed by hand.

Small Batch	Ingredients	Large Batch
5 lbs	Sugar	25 lbs
16 lbs	Corn Syrup	80 lbs
3 ozs	Cocoa Butter	1 lb
½ lb	Egg Frappe # 2	2½ lbs
12 lbs	Desiccated coconut (see note)	60 lbs
1½ ozs	Salt	6 ozs
3 drams	Vanilla Flavor	2 ozs
1¼ pts	Water	3 qts

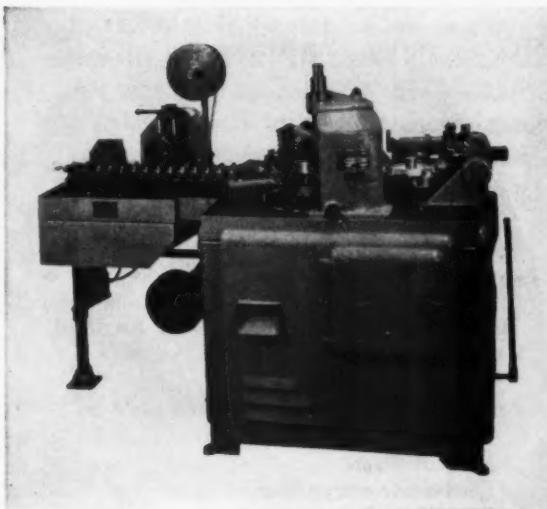
PROCEDURE. Place sugar, corn syrup, cocoa butter and water in cooking kettles. Cook to 226 degrees. Pour large batch into a mixing kettle or set small batch off of fire. Add salt, flavor, egg

Continued on page 45

JANUARY, 1954

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A Directory of Foreign Equipment Manufacturers with their United States agents

by the editorial staff of THE MANUFACTURING CONFECTIONER

Because we have received a great many inquiries recently about the availability of and sources for foreign made candy manufacturing and packaging equipment, the editorial staff of **The Manufacturing Confectioner** has gathered together all of the available data into this directory. We have limited this list, with just one exception, to those firms who have appointed representatives in this country. We felt that this was necessary in order to assure any inquirer prompt response, and contact with a person familiar with the equipment in question.

An annual directory of candy manufacturing and packaging equipment manufactured in the United States has been published by this firm for many years. We refer anyone to this **Purchasing Executives Number of The Manufacturing Confectioner**, last published in June 1953, which should be consulted in conjunction with this directory in order to obtain a complete listing of all manufacturers of any particular type of machinery.

We would be interested in knowing of the experience of any of our readers in adapting foreign equipment into their production lines. We would also appreciate any information which would add to or correct these listings, to assure the accuracy of any future editions.

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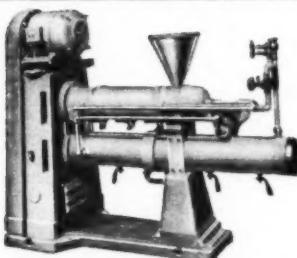
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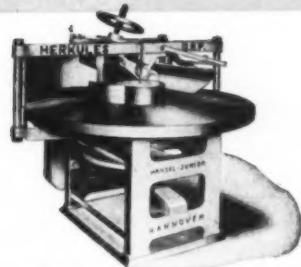
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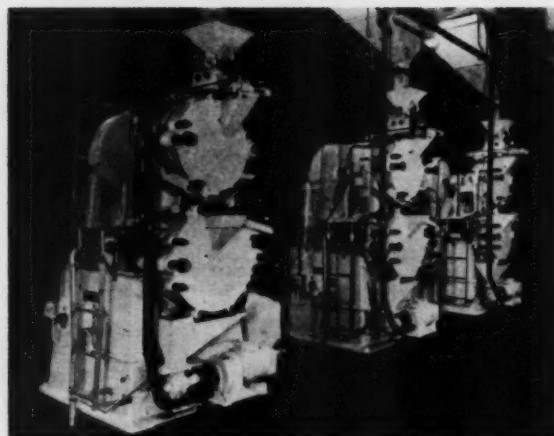
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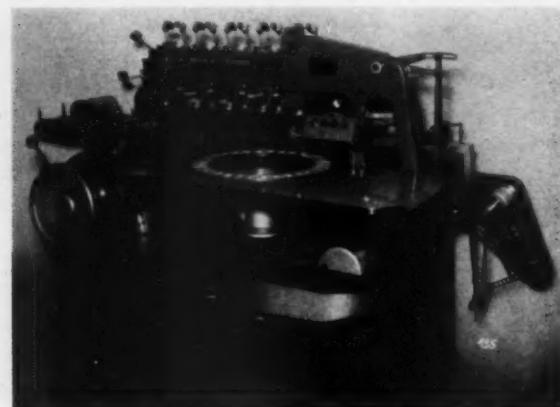
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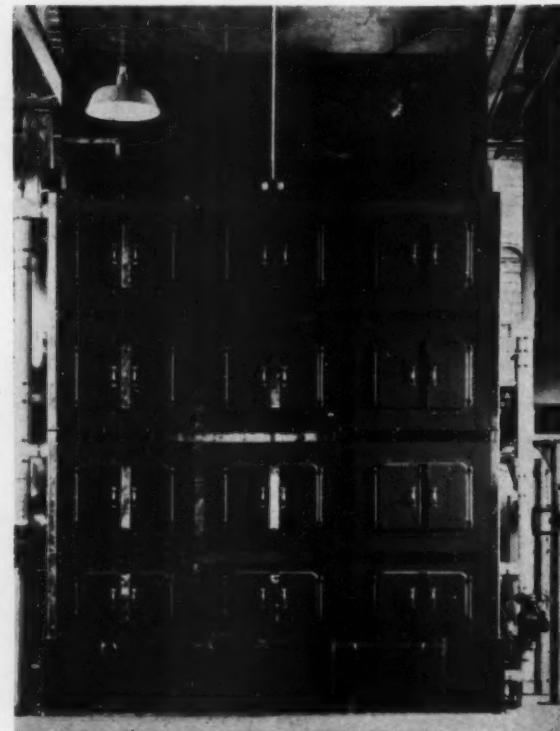
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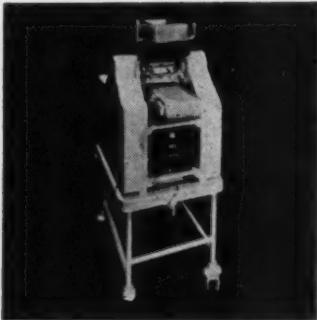


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Automatic Bundling Machines
Spare parts are carried in stock in the U.S., and personnel trained in the use of these machines are available for assistance. Represented in the U.S., Canada and U.S. Possessions by
Geveke & Co., Inc.
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New York 4, N. Y.

Loesch G.M.B.H., Germany

Automatic Roll Wrapping Machines
Bar Wrapping Machine
Foiling Machine
Fold and Twist Wrapping Machine
Complete Shell Plant
Vertical Cooling Unit
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A. E. Nielsen, Denmark

Chocolate Coating Machines
Spare parts are carried in stock in the U.S., and personnel trained in the use of these machines are available for assistance. Represented in the U.S., Canada and U.S. Possessions by
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Justus Theegarten, Germany

Plastic Die Machine
Revolving Pans
Batch Vacuum Cookers and Mixer
Continuous Vacuum Cookers

Cooker and Mixer
Complete Slab Candy Plant
Pulling Machine
Batch Rollers
Filling Pumps
Plastic Machines

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Toms Laboratory Ltd. Denmark

Chocolate Tempering Machine
Chocolate Chip Machine
Chocolate Pump

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Herman Bauermeister G.M.B.H., Germany

Sugar Pulverizing Mill
Cracker and Fanner
Cocoa Germ Separator
Cocoa Press
Cocoa Liquor Mill
Three and Five Roll Mills
Mixing Machines
Melting and Tempering Kettles
Conches, Longitudinal and Rotory and Rotor

Spare parts are carried in stock in the U.S., and personnel trained in the use of these machines are available for assistance. Represented in the U.S., Canada and U.S. Possessions by
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F. Jahn & Company, England

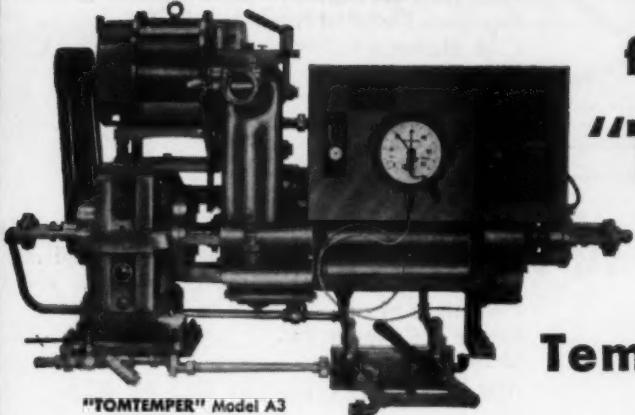
Depositor, Chocolate and Fondant
Fondant Coating Machines

Spare parts are carried in stock in the U.S., and personnel trained in the use of these machines are available for assistance. Represented in the U.S., Canada and U.S. Possessions by
Geveke & Co., Inc.
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Kai Erichsen A/S, Denmark

Tomtemper Automatic Tempering Machines
Spare parts are carried in stock in the U.S., and personnel trained in the use of these machines are available for assistance. Represented in the U.S., Canada and U.S. Possessions by
Geveke & Company, Inc.
25 Broadway
New York 4, N. Y.

Revolutionary...



"TOMTEMPER" Model A3

fully automatic
"Tomtemper"
Chocolate
Tempering Machine

It Guarantees More Attractive Finish—Finer Fracture—Better Taste

JUST LOOK WHAT THE "Tomtemper" OFFERS:

FULLY AUTOMATIC OPERATION Easy to operate. Requires only one adjustment.

MINIMUM PROCESSING TIME Combines undercooling with intense mechanical mixing to achieve ideal tempering cycle at lowest possible viscosity.

FAST START UP Delivers correctly tempered chocolate less than 4 minutes after starting.

FAST CHANGEOVER Switches from one type of chocolate to another in 3 to 5 minutes.

HIGH OUTPUT Up to 3600 pounds of chocolate per hour; 5000 pounds per hour with accessory cooling.

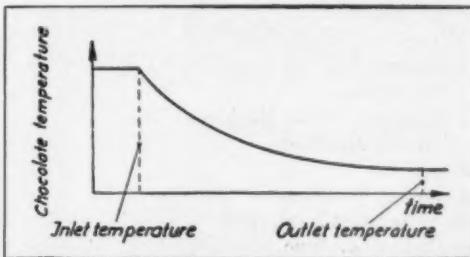
SMALL SIZE Measures approximately 47" x 22" x 20".

ABSOLUTELY HOMOGENEOUS TEMPERING Exposes every particle of chocolate to same tempering treatment.

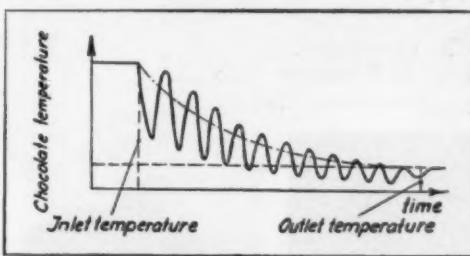
GUARANTEED ACCURACY within $\pm .9^{\circ}\text{F}$ of desired temp.

And these are but a few of the many outstanding features offered by the "Tomtemper."

"TOMTEMPER" Thin-Film Tempering Machines are manufactured by TOM'S Laboratory LTD. which also manufactures a line of Fancy Molding Plants and Chocolate Chip Making Machines.



AVERAGE TEMPERATURE of chocolate as it progresses through the "Tomtemper" is shown above.



UNDERCOOLING AND MIXING Graph above shows how "Tomtemper" achieves the outlet temperature by undercooling and mixing.

GEVEKE & COMPANY, INC.

25 BROADWAY, NEW YORK 4, N.Y.

MANUFACTURERS' REPRESENTATIVES • SPECIALIZED MACHINERY AND EQUIPMENT • FOUNDED AMSTERDAM 1876 •

Vormenfabriek, Holland

Chocolate Moulds
Represented in all of North America by
T. C. Weygandt Co.
165 Duane St.
New York 13, N. Y.

Carle & Montanari S/A

Cocoa Cleaning and Sorting Machines
Cocoa Roaster and Cooling Machine
Cocoa Breakers
Cocoa Grinding Mills
Three and Five Roll Refiners
Melangeurs
Rotary Mixers
Tempering Kettles
Rotary Conches
Chocolate Coating Machines
Chocolate Moulding Plants
Chocolate Tapping Equipment
Chocolate Depositors
Automatic Cooling Cabinets
Hollow Moulding Machines
Chocolate and Cocoa Pumps
Continuous Vacuum Cookers
Vacuum Cookers
Batch Mixers
Batch Spinners
Batch Filling Pumps
Batch Pulling and Sizing Machines
Plastic Forming Machines
Revolving Pans
Nougat Cutting Machine
Continuous Fondant Equipment
Almond Peeling Machine
Nut Grinding Machine
Nut Refiners

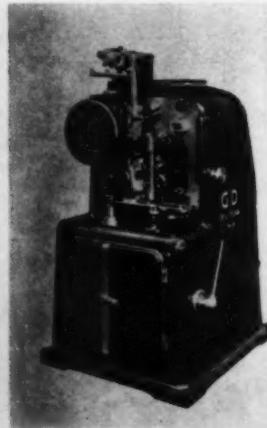
Represented in all of North America by
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S/A G. D. Costruzioni Meccaniche & Fonderie, Italy

Foil and Embossing Machine



G.D. Type 2100 Automatic foiling and embossing machine for chocolate coins, or for foiling only.



Single or Double Twist Wrapping Machine
Twist Wrapping Machine with Automatic Feed
Bar Wrapping Machine

Foil and Labeling Machine
Spare parts are carried for these machines in stock.
Represented in all of North America by
C. A. Masherin
15 Park Row
New York 38, N. Y.

A. Riecke, Germany

Chocolate Molds
Spare parts are carried in stock in the U.S., and personnel trained in the use of these machines are available for assistance. Represented in the U.S., Canada and U.S. Possessions by
Geveke & Company, Inc.
25 Broadway
New York 4, N. Y.

Norman Bartleet, Ltd., England

Drop Plant
Nalder Cracker and Fanner
Roll Pack Machine
Universal Cooker and Mixer
Centre Filler
Nalder Sirocco-Type Roaster
Balling Machine

Not at present represented in the U.S., for information write direct to:
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43-51 Upper Ground, Blackfriars
London S.E. 1, England

J. Alan Goddard, Ltd., England

Continuous Bean Roasting Machines
Automatic Drip Feed Units
Automatic Tempering Machines
Represented in the U.S. by
J. M. Lehman Company, Inc.
546 New York Ave.
Lyndhurst, New Jersey

Russell Constructions Ltd., England

Finex Sieving and Straining Machines
Represented in the U.S. by
J. M. Lehman Company, Inc.
546 New York Ave.
Lyndhurst, New Jersey

Romer & Company, Germany

Automatic Whistle Pop Machine
Hard Candy Compressors
Spare parts are carried in stock for these machines, and personnel trained in their use are available for assistance. Represented in the U. S. and Canada by
Peerless Confectionery Equipment Co.
158 Greene St.
New York 12, N. Y.



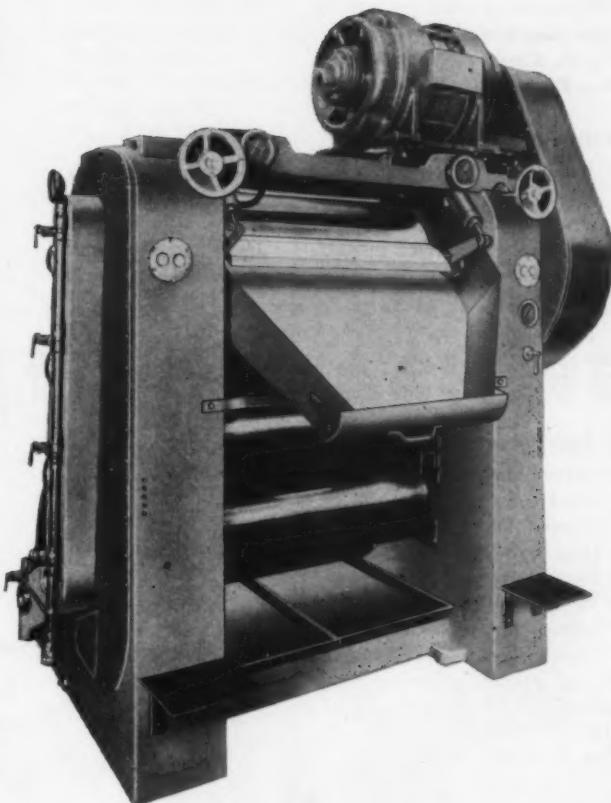
VICTORY in BUYERS' MARKETS

goes to the manufacturer
with the MOST MODERN MACHINERY

UP-TO-DATE machinery turning out product at low cost is the best "hidden weapon" any manufacturer can have in the battle for the buyers' markets.

The Lehmann Model 651-CV Chocolate Refiner with Sight-O-Matic* Control, because it substantially reduces labor time per pound of chocolate, is a powerful asset to manufacturers in these days of increasing competition. It is a long step toward automation in chocolate refining. It decreases the human element, increases the output and produces a better chocolate with minimum demand upon the skill of the worker.

During many years of experience in the design and construction of chocolate refiners, triple mills for liquor reduction, paste mixers, emulsifiers and similar equipment, Lehmann engineers have developed a substantial background in the most efficient chocolate refining processes. This Company, therefore, has extended its service to cover the design of complete plant layouts for cocoa bean processing. Some of our service in this respect has effected major production economies. If you are considering a new plant or renovation of your present facilities, we suggest you permit us to discuss the matter with you before your plans are fully crystallized.



Lehmann Model 651-CV Chocolate Refiner. Smaller models, down to laboratory sizes also available.

*Reg U.S. Pat. Off.

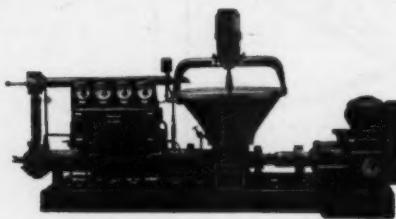


J. M. LEHMANN COMPANY, Inc.

MAIN OFFICE AND FACTORY: 546 NEW YORK AVE., LYNDHURST, N. J.

Wilhelm Rausch, Germany

Chocolate Tempering System Lauenstein
Foil Wrapping Machines



Chocolate Tempering System Lauenstein, in the following capacities: 440, 890, 1650, 2250, 3300 and 6000 pounds per hour.

Spare parts are carried in the U. S. for this equipment, and trained personnel trained in the use of these machines are available for assistance.

Represented in the U. S., Canada and U. S. Possessions by

*John Sheffman, Inc.
152 W. 42nd St.,
New York 36, N. Y.*

Wilhelm Rasch, Germany

Automatic Chocolate Tempering Machine, system Lauenstein
Wrapping Machines

Spare parts are carried in stock for these machines, and personnel trained in their use are available for assistance.

Represented in all of North America by

*T. C. Weygandt Co.
165 Duane St.
New York 13, N. Y.*

A Savy Jeanjean & Cie, France

Automolda Plants
Cracker & Fanners
Cooling Tunnels
Depositors
Portable Chocolate Pumps
Vibrating Chocolate Sieves
Solltemper Tempering Machines

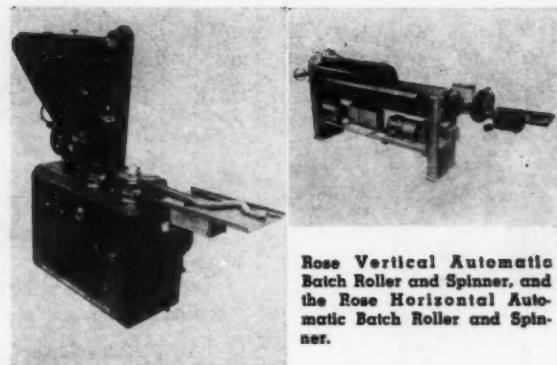
A limited supply of spare parts are carried in the U. S.

Represented in the United States by:

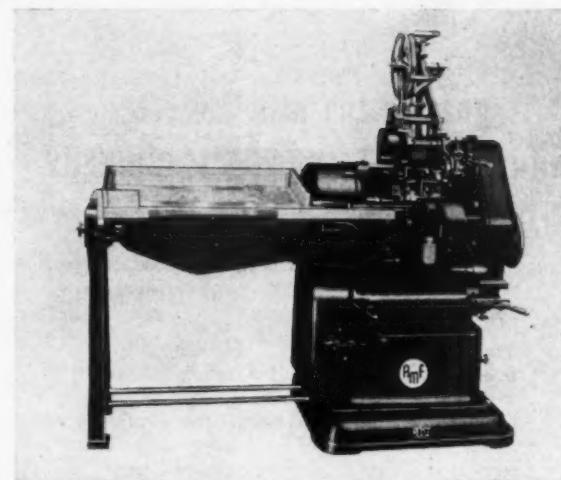
*Jabez Burns & Sons, Inc.
11th Ave. & 43rd St.
New York 36, N. Y.*

Rose Brothers, (Albion Works), England

F.W.T. Cut, Fold and/or Twist Wrapping Machine
I.S.B. Bunch Wrap Machine for Various Pre-formed Shapes
I.S.T. Twist Wrapping Machine for Various Pre-formed Shapes
Albion Flyer Type (R.A.F. 500) Cut and Twist Wrapping Machine
Triumph Plastic Cut and Twist-Kiss Wrapping Machine
Eagle Plastic Cut and Fold Wrapping Machine
H.S.T. Automatic Feed Twist Wrapping Machine for Pre-formed Shapes



Rose Vertical Automatic Batch Roller and Spinner, and the Rose Horizontal Automatic Batch Roller and Spinner.



Rose Eagle Plastic Cut and Fold Wrapping Machine with Special Feed Belt.

Vertical Automatic Batch Roller and Spinning Machine

Horizontal Automatic Batch Roller and Spinning Machine

S.F.3. Automatic Spinning Machine

Premier Twist Wrapping Machine for Pre-formed Shapes

Unique Fold Wrapping Machine for Pre-formed Shapes

Spare parts are carried in stock for these machines, and personnel trained in the use of these machines are available for assistance.

Represented in the U. S., Canada and U. S. Possessions by

*American Machine and Foundry Co.
511 Fifth Avenue
New York 17, N. Y.*

J. S. Petzholdt, Germany

Chocolate Conches

Personnel trained in the use of this equipment are available for assistance.

Represented in all of North America by

*T. C. Weygandt Co.
165 Duane St.
New York 13, N. Y.*

Winkler & Runnebier, Germany

Hollow Mould Plants
Chocolate Coaters
Cooling Tunnels
Melting & Tempering Kettles
Automatic Tempering Machines
Starch Machines
Starch Cleaning Machines
Continuous Fondant Beaters
Hollow Center Drilling & Filling Machines

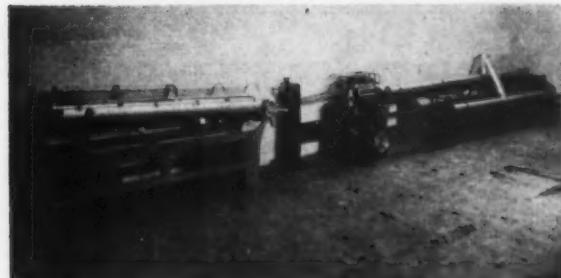
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Condux-Werk, Germany

Sieveless Pinned Disc Mills
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Thouet, Germany

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Longitudinal Conches
Melting and Tempering Kettles
Five Roll Refiners
Represented in the U.S. by
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546 New York Ave.
Lyndhurst, New Jersey



Gabel Continuous Iastic Machine, with Three Way Cooler, and Haensel Automatic Batch Roller. This unit will produce from 500 lbs to 1,000 lbs of hard or filled candy automatically per hour.

Gabel & Company, Germany

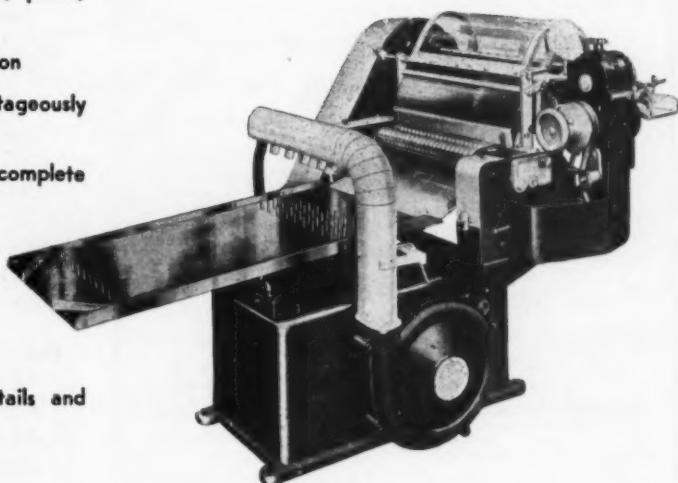
Continuous Plastic Machine
Sizers
Three Way Cooling Conveyors
Speciality Chocolate Depositors
Spare parts are carried in stock for these machines, and personnel trained in their use are available for assistance.
Represented in the U. S. by
Peerless Confectionery Equipment Company
158 Greene St.
New York 12, N. Y.

Swiss Industrial Company "SIG", Switzerland

Wrapping Machine for Chocolate Tablets or Bars
Adjustable Wrapping Machine for Chocolate Tablets
or Bars

BARTLEET BALLING MACHINE

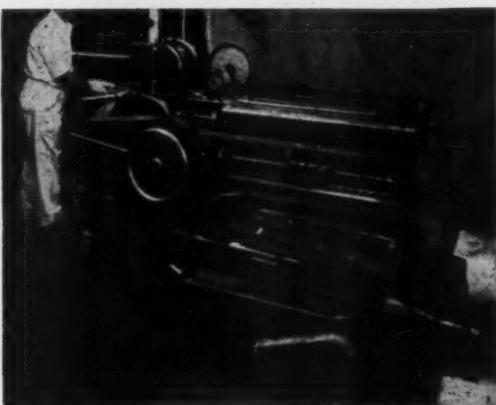
- ★ the finest machine for balls, disks, pears, olives and fancy shapes.
- ★ fully automatic and continuous action
- ★ may be fed by hand or, more advantageously from a Rope Sizer
- ★ can be supplied separately or as a complete plant
- ★ output 200-350 lb per hour, according to size of sweet
- ★ best British construction
- ★ low price and good delivery
- ★ why not write to-day for full details and prices of this machine?



NORMAN BARTLEET LIMITED, 43-51 Upper Ground, Blackfriars, LONDON S E 1

HOHBERGER'S FINEST—

the automatic ball machine



There is no hard candy former as productive as the Hohberger Automatic Ball Machine. Only one operator required to produce up to 1200 lb. an hour.

The latest models offer:

- Electrically-heated Sizers
- Perfect Cut-offs
- Triple oscillating cooling conveyors

You can produce—

Balls:—clear, pulled or honey-combed filled; from 9/16 to 1½" diameter

Sunbeam Starlights:—Stripes brought down to center—without expensive inlay.

Root Beer Barrels, and any other shapes.

Floor Space—8' x 5'

Motor—3 H.P.

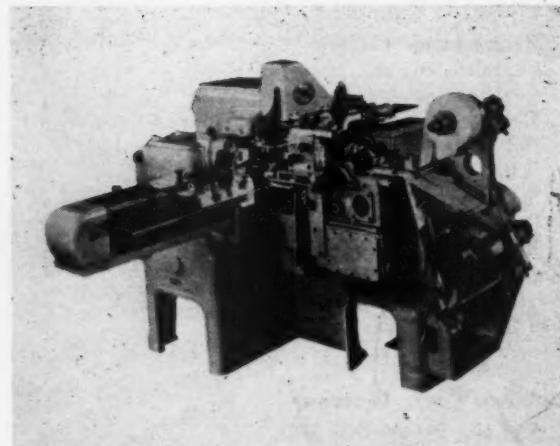
Special Note: Now building 4 units, of which 2 are still available.

representative:

John Sheffman, Inc.

152 W. 42nd St.

New York 36, N. Y.



Sig "CK" Chocolate Bar Wrapping Machine Wraps 1/3 oz to 3 oz chocolate tablets and bars at rates to 160 per minute, with stepless variable speeds.

**Two-stage Wrapping Machine for Chocolate Tablets
Automatic Foiling Machine for Individual Pieces
Automatic Wrapping Machine for Biscuits and Crackers**

**Wrapping Machine for Bon Bons, Fruit Drops, etc.
Roll Wrapping Machine**

Spare parts are carried in stock in the U.S., and personnel trained in their use are available for assistance. Represented in the U.S. and possessions by

**Stokes and Smith Company
Subsidiary of Food Machinery and Chemical Corporation
Dept. MC, Summerdale Ave.
Philadelphia 24, Pa.**

Gebr. Bindler, Germany

**Chocolate Depositors
Automatic Shell Equipment
Automatic Bar Moulding Equipment
Shaking Tables
Enrobers**

Personnel trained in the use of their equipment are available for assistance.

Represented in all of North America by
**T. C. Weygandt Co.
165 Duane St.
New York 13, N. Y.**

Hansella-Werk, Germany

**Caramel Cooker and Mixer
Universal Batch Cooker, with or without Vacuum
Continuous Vacuum Hard Candy Cooker
Center Filling Machine
Batch Former
Four Stage Rope Sizer
Robust Forming Machine
Vertical Batch Ribbon Feeder
Vertical Batch Rope Feeder
Super Rostoplast Forming Machine
Three-Way Cooler**

Spare parts are carried in the U. S. for this equipment, and personnel trained in the use of this equipment are available for assistance.

Represented in the U. S. and Canada by
Package Machinery Company
East Longmeadow, Mass.

The Forgrove Machinery Co., Ltd.

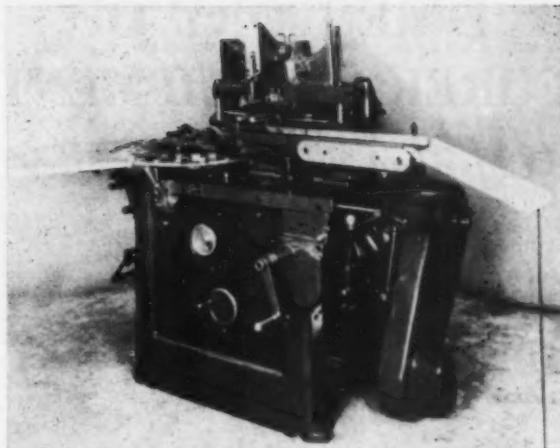
Fold Wrapping Machine
Bunch Wrapping Machine
Plastic Cut and Wrap Machine
Universal Twist Wrapper
Bunch or Fold Wrapper
Plastic Cut and Fold Wrapping Machine
Plastic Cut and Twist Wrapping Machine
Forsella Plaswrap Machine

Spare parts are carried for this equipment in the U. S., and personnel trained in their use are available for assistance.

Represented in the U. S. and Canada by
Package Machinery Company
East Longmeadow, Mass.

Societe Ononyme Des Pliuses Automatiques (SAPAL), Switzerland

Wrapping Machine for Cubes
Wrapping Machines for all sizes of tablets and bars



Sapal type ZRM Wrapping Machine for coated chocolates and bars, brush folding, at speeds from 80 to 90 per minute without banding, and 60 to 75 with banding.

Wrapping Machines for individual pieces, imitation hand folding

Wrapping Machines for Single or Double Twist Wrapping

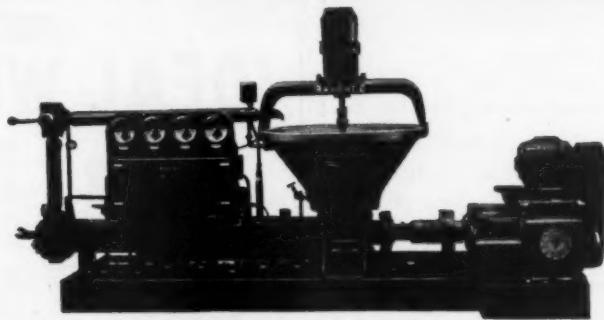
Wrapping Machine for Bottle Shaped Chocolates

Spare parts are carried in stock in the U.S., and personnel trained in their use are available for assistance. Represented in the U.S. and possessions by

Vacuum Candy Machinery Company

15 Park Row
New York 38, N. Y.

A SURE WAY TO ELIMINATE CHOCOLATE BLOOM



RASCH TEMPERING MACHINE
(''System Lauenstein'')

Bloom is eliminated by perfect tempering. Ours is a simple, foolproof method of tempering chocolate. Incorporated are devices (controls) that take care of the variables.

What we have done is this—We've copied the old standby procedure—the kettle! And we've put it in a continuous system.

Our system can be used with enrobers, hand-dippers, depositors or moulders.

Chocolate is fed from your storage tank or melting kettle, to our unit. There the chocolate is brought down (sub-cooled) to 85° F., and brought up to your working temperature. This insures that your chocolate is always properly seeded.

Guaranteed Performance on Coating, Liquors, Paste or Cocoa Butter. Also Chocolate with any mixture of nuts or cereals.

REPRESENTATIVES

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T. C. WEYGANDT CO.
165 Duane St., New York 13, N. Y.

COATER TEMPERING
JOHN SHEFFMAN, INC.
152 W. 42nd St., New York 36, N. Y.

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Russell Constructions Ltd., England
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Winkler & Dunnebier, Germany

Mr. C. A. Mascherin

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Carle & Montanari S/A
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Package Machinery Company

East Longmeadow, Mass.
Hansella-Werk, Germany
The Forgrave Machinery Company, Ltd., England

Peerless Confectionery Machinery Company

158 Greene St., New York 12, N. Y.
Romer & Company, Germany
Gebel & Company, Germany
Haensel Junior, Germany

John Sheffman, Inc.

152 W. 42nd St., New York 36, N. Y.
Emmericher Maschinenfabrik, Germany
Wilhelm Rausch, Germany

Stokes and Smith Company

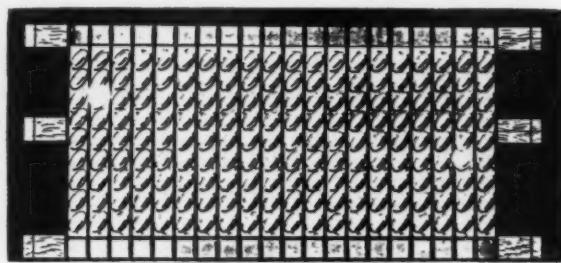
Department MC, Summerdale Ave., Philadelphia 24, Pa.
Swiss Industrial Company "SIG"

T. C. Weygandt Co.

165 Duane St., New York 13, N. Y.
J. S. Petzholdt, Germany
Wilhelm Rasch, Germany
Gebr. Bindler, Germany
Vormenfabriek, Holland

Vacuum Candy Machinery Company

15 Park Row, New York 38, N. Y.
Societe Anonyme Des Plieuses Automatiques "Sapal"



ALUMINUM CANDY MOULDS
CHEAPEST, MOST PRACTICAL AND ECONOMICAL MOULD MADE
Now with a NEW FINISH
which eliminates break-in time
CINCINNATI ALUMINUM MOULD CO.
Dept. M, 1834 Dana Ave., Cincinnati 7, Ohio

JUST 2 PEOPLE and an IDEAL WRAPPING MACHINE



**Can Package 450
Caramels
Every
Minute!**

Yes—that's speed,
but DEPENDABLE
speed, coupled
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cost operation!
Only 2 personnel
required for this
entirely automatic
operation!

**WRITE TODAY
for important FREE
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Established 1906

IDEAL WRAPPING MACHINE COMPANY
MIDDLETOWN, NEW YORK, U. S. A.

THE MANUFACTURING CONFECTIONER

Patents

SAVAGE LATEST FIRE MIXER

MODEL S-48

Thermostatic Gas Control—Variable Speed

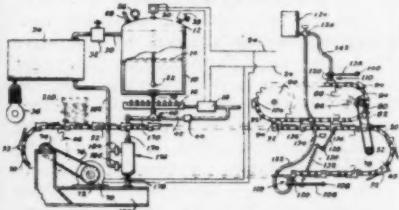
2,651,573

PROCESS FOR MANUFACTURING CONFECTIONS

John M. Leach, Port Washington, N. Y.

Application November 13, 1948, Serial No. 59,845

4 Claims. (Cl. 99—134)



1. A process of making a product which in the candy industry is technically termed "hard candy," which comprises dispersing a mixture of "hard candy" ingredients containing sugar in a thin cross-sectional volume over an area so that the entire volume of mixture can be substantially instantaneously heated, rapidly applying heat to said mixture to raise it substantially instantaneously to final desired cooking temperature to bring about the chemical and physical changes in the mixture which will produce "hard candy" when the mixture is cooled, and suddenly releasing said volume from said heat to avoid caramelization of the sugar.

2,658,830

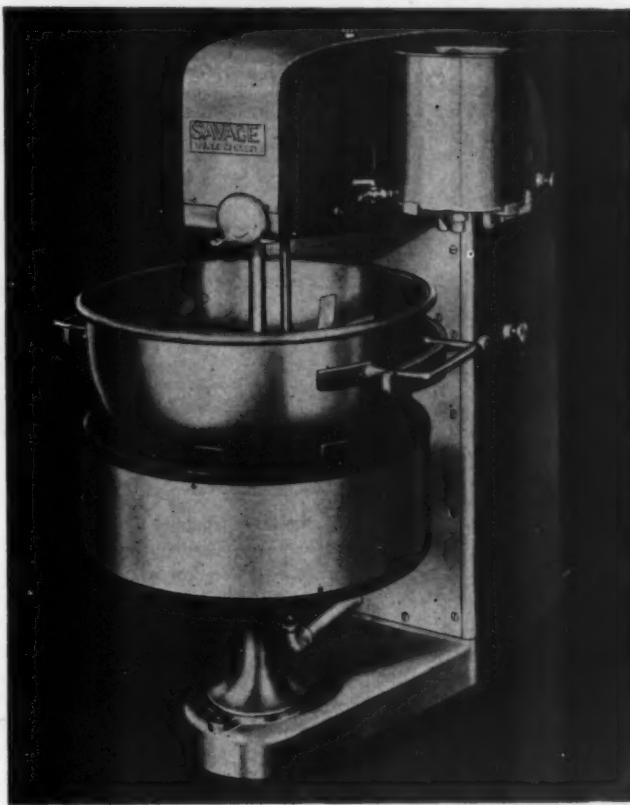
METHOD FOR MAKING CONFECTIONS

Paul E. Schultz, Wichita, Kans.
No Drawing.

Application March 17, 1952,
Serial No. 277,025

2 Claims. (Cl. 99—134)

1. A method for making a confection having a normally liquid center of predetermined and widely variable consistency, comprising, combining finely ground ice with the dry ingredients forming the center of the confection, the ratio of said dry ingredients to said ice being controlled so as to produce a center of predetermined consistency when the ice is allowed to melt, pressing the resulting mixture of ice and dry ingredients into a center of desired size and shape, coating said center so as to form the outer shell of the confection, maintaining the temperature below the melting point of the ice during the combining, pressing, and coating operations, and allowing the temperature to rise above the melting point of the ice after the shell has become set, thereby producing a confection having a center of predetermined consistency.



The Savage Latest Fire Mixer, Model S-48, is Streamlined and Sanitary and has many new features and conveniences:

Automatic Temperature Control

Variable Speed from 30 to 60 RPM

Break-back within floor space 32" x 48"

Aluminum Base and Body Castings

Atmospheric Gas Furnace with Stainless shell

Removable Agitator, single or double action

Stainless Cream Can and Stainless Drip Pan

Copper Kettle 24" diameter 12½" deep or 16" deep

You can save labor and obtain uniform batches by setting the thermostat for degree cook desired. It cooks and mixes batches of caramel, peanut brittle, peanut candies, fudge, nougat, gum work, and with double action agitator is ideal for coconut candies and heavy batches.

Your inquiry invited

Since 1855

SAVAGE BROS. CO.

2638 Gladys Ave.

Chicago 12, Ill.





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PRODUCT IS PACKAGE-WRAPPED
AT 3 to 5 units per second!*

Unbelievable savings in time, labor and materials are yours with the Campbell Wrapper. Automatic continuous feeds and deliveries combined with easy, simple operation permits one person to tend and operate several machines at one time in many cases. Then too, because no trays or stiffeners are required unless desired, you cut material costs from 25 to 50%. With the Campbell Wrapper packaging production soars to new heights too, for it automatically crimps, heat or glue seals your products, in any type wrap material, at average speeds of 100 to 300 units per minute! Wraps regular or irregular shaped products — single or multiple per unit with equal ease and speed. Simplified adjustments require minimum down-time for size change-over. Whatever your product—investigate now, how you can save with the Campbell Wrapper.



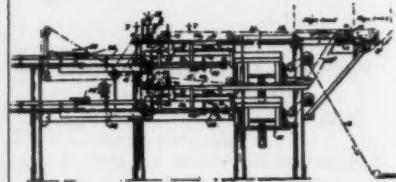
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NEW YORK: 35 WEST 42 STREET

2,645,396 APPARATUS FOR FILLING BAGS

Carl W. Spohr, Chicago, Ill., assignor to The Curtiss Candy Company, Chicago, Ill., a corporation of Illinois
Application March 12, 1946,
Serial No. 653,724
10 Claims. (Cl. 226—2)



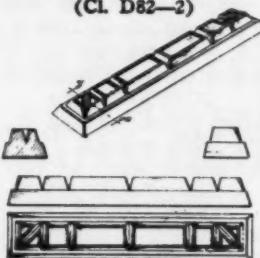
1. The combination of a preliminary conveyor having succession of article-carrying pins and two receiving conveyors running adjacent to successive portions of the preliminary conveyor and having article-carrying pins on each, opposed to and at times approximately aligned with the pins on the preliminary conveyor, a rotating arm device operating in timed relation to the preliminary conveyor for pushing intermittent articles from the pins thereof to the pins of one of the receiving conveyors, and a stationary cam for pushing onto the pins of the other receiving conveyor the articles coming adjacent thereto on the preliminary conveyor.

170,362

CANDY BAR OR SIMILAR ARTICLE

Edmond Opler, Hinsdale, Ill., assignor to World's Finest Chocolate, Inc., Chicago, Ill., a corporation of Illinois
Application September 13, 1952,

Serial No. 21,448
Term of patent 14 years
(Cl. D82—2)



The ornamental design for a candy bar or similar article, substantially as shown.

2,651,574

PROCESS FOR MAKING CANDIES, CONFECTIONES, ICINGS, AND THE LIKE AND THE RESULTING PRODUCT

Earl O. Whittier, Washington, D. C., dedicated to the free use of the People of the United States
No Drawing. Application June 8, 1951,
Serial No. 230,679
9 Claims. (Cl. 99—134)

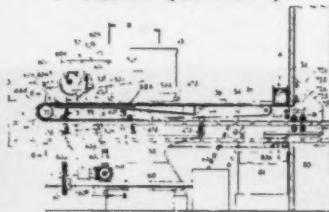
(Granted under Title 35, U. S. Code (1952), sec. 266)

1. A process for making candy, confections and icings, without use of heat which comprises mixing confectioners'

sugar having crystals of the size desired in the finished product, a dried milk product containing lactose in the amorphous form, and dry flavoring materials, adding gradually sufficient aqueous liquid to convert the mixture into a paste, stirring the paste and causing the amorphous lactose of the dried milk product to crystallize as the hydrate.

2,657,647

CONFECTION MACHINERY
Edward D. Rapisarda, Agawam, Mass., assignor to G. Celli, Inc., New York, N. Y., a corporation of New York
Application July 2, 1946,
Serial No. 681,034
7 Claims. (Cl. 107—1)



7. In a confection machine, means for depositing shell closure material to be moved in registered alignment with unsealed filled shells in mold cavities on a conveyor moving along a path in one direction; moving means intermediate the depositing means and said path of the mold cavities for receiving the shell closure material when moving along a path in a direction opposite to said direction of said conveyor, means for reversing the direction of travel of the shell closure material moving means, and means for applying said closure material to said filled shells in said moving mold cavities; means for oscillating said depositing means to and fro with respect to the path of movement of said intermediate moving means; a power drive for operating said moving means and said conveyor in timed relation; a flexible transmission drive interconnecting said power drive with said oscillating means; and means connecting said power drive with said oscillating means for controlling the depositing of said closure material to be effective only when said depositing means is moving in the direction opposite to the direction of the path of movement of said conveyor.

CONVEYORS

Corrigan bulk dry sugar handling and storage systems convey sugar from unloading point to storage and from storage to production.

Improve production facilities
Lower operation costs

J. C. CORRIGAN CO. INC.
41 Norwood St., Boston 22, Mass.

2,657,144 CONFECTION PACKAGE AND TOY STRUCTURE

Robert L. Batchlet,
Cleveland Heights, Ohio
Application May 4, 1950,
Serial No. 160,072
3 Claims. (Cl. 99—180)

1. A combination confection containing package intended for children's use



as a toy cartridge belt simulating structure, comprising a container body for pre-conditioning the structure for sale and including a bottom confection holding section and parts including a cover for at least partially enclosing the contents of the container, confection carrying elements in the form of loops on the bottom section, and bullet shaped confections inserted in and supported by the loops, the container being made of tearable paper material and provided with weakened tear lines intermediate the enclosing parts and bottom holding section, enabling detachment along such lines of the said parts and cover from the bottom confection holding section.

- ★ Reflecto Cooling Tunnel Belting and Plaques—Single Texture, Double Texture, Double Coated
- ★ Crack-less Glazed Enrober Belting
- ★ White Glazed Enrober Belting Double Texture—Single Texture; Double Coated
- ★ Caramel Cutter Boards and Belts
- ★ Bottomer Belts (Endless—Treated or Untreated)
- ★ Feed Belts (Endless—Treated or Untreated)
- ★ Packing Table Belting (Treated and Untreated)
- ★ Innerwoven Conveyor Belting
- ★ Batch Roller Belts (Patented)
- ★ Wire Belting
- ★ Vee Belts
- ★ Hose (Air; Water; Steam; Oil; Creamery)

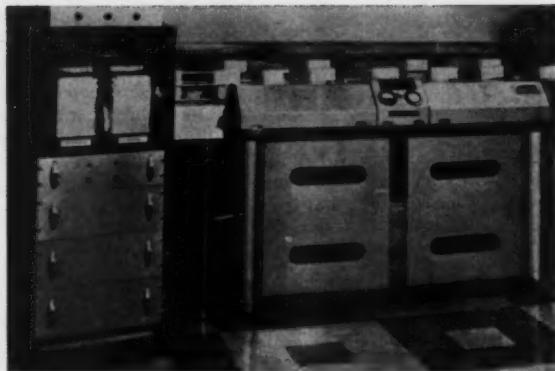
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A new reflective radiant electric

Batch Ro



The Old . . . way of heating candy on a batch roller with an open gas flame, which heats the operator and the room more than the candy.

A large midwestern candy plant has installed a reflective radiant electric batch roller heater that has proven to be no more expensive to operate than the old gas model, and to be far more comfortable for the operator. This heater makes use of electric heating elements installed in a parabolic reflector, and positioned so that almost all of the heat generated is directed at the candy mass on the roller. Actually over 90% of all the heat is directed downward at the candy, compared to about 15% for the standard open gas flame type. It is the release of 85% of the heat into the room that has made hard candy spinning one of the most disagreeable jobs in the candy industry, especially in the summer months.

This heater was designed for quick conversion of old-style, gas-fired batch rollers. It is adaptable to batch

dian electric

ch Roller Heater



The New . . . way using an electric radiant heating element, that throws 90% of the heat onto the candy, for more comfortable working conditions.

roller tables of from six to nine feet in length, and has two alloy shielded electrical heating elements with variable heat input controls which permit stepping up the heat through 20 variable stages from 0 to 5,500 Watts. The flector hood is insulated to protect the operator to the extent that the hood temperature never rises above that uncomfortable to the touch. There are three adjustments possible in positioning the unit on the table.

The greatest score for this type of unit is the relief it affords the hard candy spinner. The extreme discomfort of gas heater is probably the principle reason that apprentice spinners are almost unheard of these days. Perhaps now the fine art of hard candy hand spinning will again return to vogue.

for January, 1954

Model TA has *What it Takes* to do **TOUGH** mixing



GROEN
STAINLESS STEEL
STEAM JACKETED
TWIN-SHAFT
MIXER KETTLE

ASK US ABOUT
THE HIGH SPEED
ROTA-THERM
JACKET

Achieves fastest cooking speed ever produced by any kettle! Multiple steam inlet design develops high velocity steam circulation instantly. No air pockets . . . no cool areas, possible. Gives all advantages of stainless steel plus swiftest operation. Ask for Bulletin RT-1.

IT'S A RUGGED, SANITARY UNIT

• Stainless steel from top to bottom. Completely sanitary — conforms to the most rigid Health Dept. requirements. Twin shaft operation for highest efficiency in mixing. Fully enclosed motor drives two shafts: (1)—at slow speed operating flexible finger-like scrapers; and (2)—a secondary high-speed shaft equipped with any of a variety of beaters, blenders or mixers.

• Demountable shaft couplings permit entire agitator assembly to be removed in a few seconds for easy cleaning, and as quickly reinstalled. Cannot disengage in operation. And couplings equal strength of a solid shaft. Read all about this widely famous mixer in Bulletin TAK-2. Write for it now.

GROEN

MFG. CO.

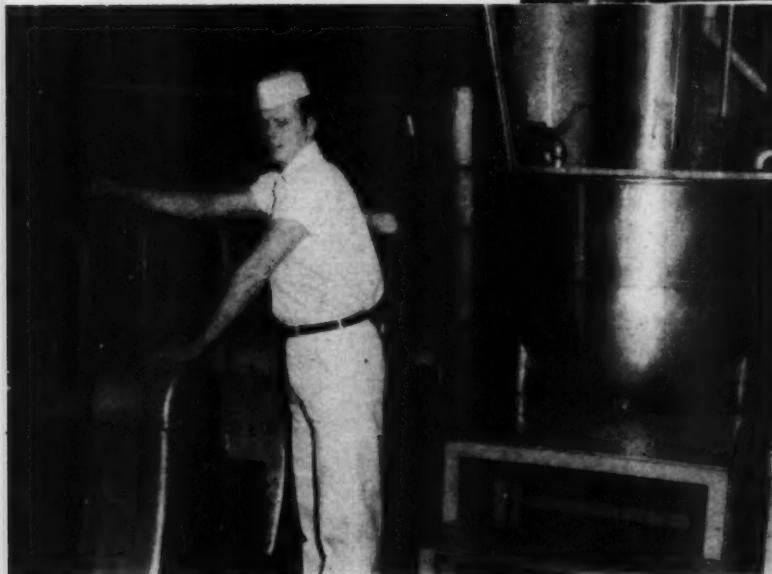
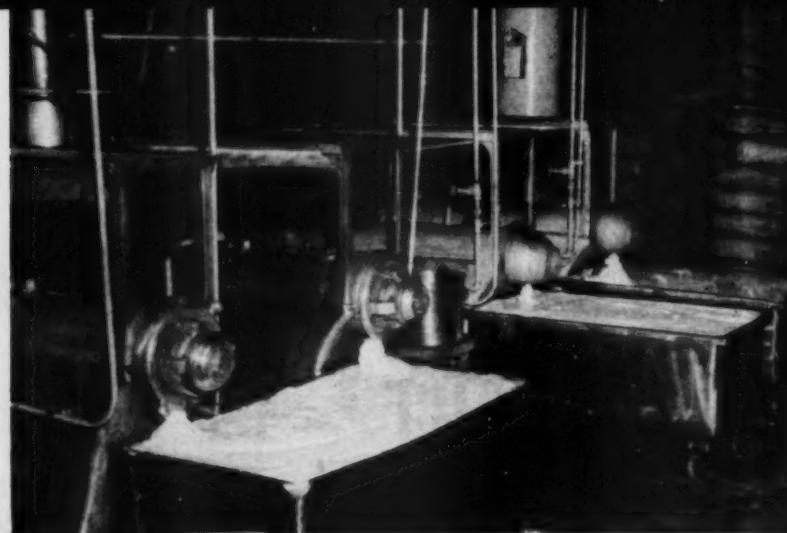
4539 W. Armitage Ave., CHICAGO 39, ILL.

30 CHURCH ST.
NEW YORK 7

(HALF A CENTURY
OF FINE KETTLES)

7 FRONT STREET,
SAN FRANCISCO 11

The four continuous fondant machines are shown here filling three tubs. These tubs are rolled from the fondant machines either directly over to the coating machines, or to other places in the plant where the fondant is used. These machines turn out over 6,000 pounds of top quality fondant every day.



On the left is the mixing and cooking kettle. All the ingredients are mixed and cooked to final temperature here. The syrup is pumped through the pipe shown at the upper left to the holding tanks above the individual beaters. John Olsen, the operator of the fondant department is shown turning the valve which lets the syrup down from the holding tank to the beater.

Fondant Production at Kimbell Candy Company

DURING the last war, Kimbell Candy Company was forced by the high cost of labor to re-examine their fondant department. The result of this survey was the installation of continuous fondant machines.

These machines have a hopper into which the hot syrup is pumped from the cooking kettle. The syrup is metered from this hopper to the 100% jacketed beater, which cools and beats the syrup into fondant. Kimbell's uses a very high proportion of sugar in their formula, and they run the fondant machines at a considerably slower speed than maximum in order to get the finest possible quality.

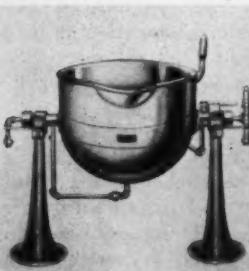
One man runs this department, operating the cooking kettle and the four fondant machines. Water and corn syrup is pumped directly to the cooking kettle, and bagged sugar is dumped in by hand. When a batch is

ready for beating, it is distributed by pumping to each of the four holding tanks on the fondant machines. Another batch is then started in the kettle while the syrup is running through the fondant machines. These machines have a unique feature, in that hot syrup from the second cooking can be pumped directly into the holding tanks on top of that remaining from the preceding batch. In this manner, the fondant machines are in continuous operation. The fondant is taken away in tubs to the departments where it is further processed into various types of candies.

This system has proven to be a most satisfactory solution to Kimbell's requirements of a high quality fondant produced at the least labor and investment cost.

What's New in Candy Equipment

Two new Hamilton products, a kettle and a pressure cooker, are available, both designed with an eye to sanitation. The Style C kettle is a two-thirds steam jacketed, stainless steel, tilting kettle that eliminates flanges, joints, cracks and crevices. All joints are welded round and flush and the interior and exterior are highly polished. The legs are smooth and streamlined to repel vermin.



The kettle has extra large steam connections, a steam spreader to give faster heat-up, air release cock and positive locking tilting device. It is available in 20 to 60 gallon sizes with pressure capacities to 125 psi.

The sanitation features of the Style PC pressure cooker include highly polished stainless steel sur-

MILL RIVER Water Sealed PUMP BARS



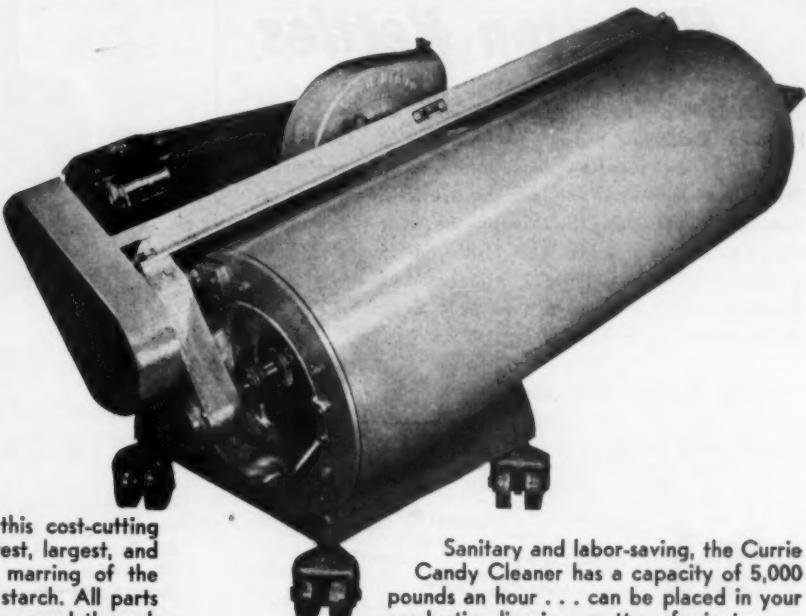
**Stainless Steel
Pistons**
No grooves—no washers, cleaner and more sanitary.
Single, Double,
Triple, Quadruple.

These Pump Bars are made to fit all depositors. Can replace cup type bars on No. 2 and No. 3 depositors without altering machine.

MILL RIVER TOOL CO.
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**Cut Costs
with
the CURRIE
Candy Cleaner**

Wide range of adjustment enables this cost-cutting Currie Candy Cleaner to handle softest, largest, and hardest candies without damage or marring of the goods. Vacuum removes all excessive starch. All parts standard design. Candy passed or processed through cleaner is ready for packing, panning, or coating without any additional cleaning required.



Sanitary and labor-saving, the Currie Candy Cleaner has a capacity of 5,000 pounds an hour . . . can be placed in your production line in a matter of minutes . . . operates independently of all other machinery.

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... in new sanitary Hamilton Kettles

Bugs simply take one quick look at the new sanitary Hamilton Kettle and just drive by.

Why—because he'd starve to death. The new Hamilton Style C has eliminated joints and crevices where food residue can collect. Note for example the smooth streamlined legs. Completely stainless steel inside and out, it cleans in a jiffy. It is a tilting type, 2/3 jacketed steam inlet and outlet through trunnions on side wall. Capacity 20 to 60 gallon. Pressures to 125 p.s.i.

Write for complete information today.

You'll want to know its low cost.

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Please send complete information on
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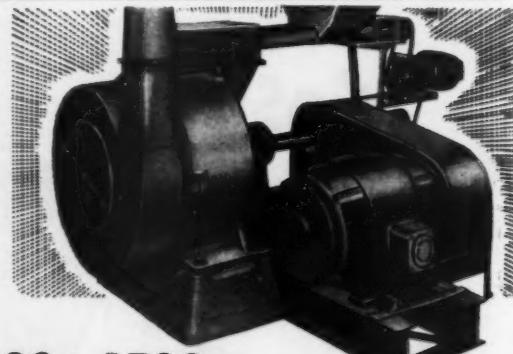
Division of the Brighton Copper Works, Inc. • 820 State Ave., Cincinnati, Ohio

faces, tubular legs with smooth, round kettle sockets, adjustable and vermin-repellent floor flanges. The PC is fully jacketed, designed for jacket pressures up to 90 psi and internal kettle pressures to 15 psi. It is equipped with bronze safety and quick-opening gate valves, a silicone-rubber gasket and quick-opening steel latches. Heavy gage, perforated stainless steel baskets are available. The cooker is made in capacities ranging from 30 to 250 gallons.

Hamilton Copper & Brass Works, Dept. 14, 820 State Ave., Cincinnati, Ohio.

A 20-page guide to sanitation, "4 Ways to Cut Cleaning Costs in Candy Plants," has been published by Oakite Products, Inc. The booklet describes the use of Oakite materials in removing specific soils, stains, scale, slime and algae from equipment without dismantling. It also describes the company's equipment for cleaning large areas and intricate machinery with steam and hot detergent solutions. The booklet is available to confectioners without charge.

Oakite Products, Inc., 36C Rector St., New York 6, N. Y.



6000 to 6500 lbs. per hour
of 6X powdered sugar is easily produced with the
SCHUTZ-O'NEILL Superfine PULVERIZER

If you have need for constant high production of powdered sugar, by all means investigate the 28" Schutz-O'Neill Superfine Pulverizer. It easily turns out 6000 to 6500 lbs. per hour of 6X powdered sugar with uniform fineness, using a 75 H.P. motor. Carry granulated sugar in stock,—make fresh powdered sugar as needed.

EXTRA EQUIPMENT: Automatic Starch Feeder will thoroughly mix any desired percentage of starch with powdered sugar.

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CANDY EQUIPMENT PREVIEW

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JANUARY 1954

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Streamlined design, noiseless opera-
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shafts in sealed ball bearings make
this a modern candy cutter on all
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In '54 More Than Ever — CUT COSTS! How? — Through Labor-Saving Equipment That Maintains or Improves Your Quality



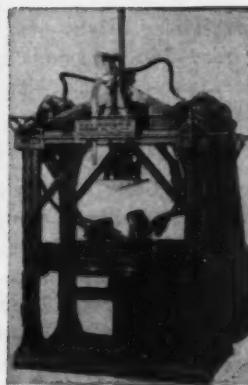
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Waffles, pillows, chips, or
straws. Up to 150 feet
per minute. Perfect seal-
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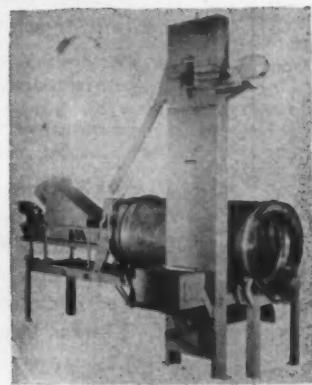
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HI-LUSTRE Heavy-Duty DOUBLE TEXTURE Enrober Cooling Tunnel Belts are the positive answer to over-frequent shutdowns and replacements. You needn't keep on suffering these unnecessary losses of time and money . . . Voss HI-LUSTRE Belts are giving candy makers everywhere the efficient, trouble-free performance you ought to have.

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Endless Bottomer and Feed Belts—White Neoprene treated, or plain . . . Packing Table Belting—plain or treated with smooth white flexible coating . . . Caramel Cutter Boards . . . Batch Roller Belting . . . Wire Belting—for enrobers and special conveyors . . . Corrugated Rubber Pulley Covers . . . Canvas Specialties . . . and all your other Belting needs

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118 E. 28th ST., NEW YORK 16 . . .
92 WATERHOUSE RD., BELMONT 7B, MASS.



(Continued from page 20)

frappe and coconut. Mix well and pour into trays or on water cooled slabs to cool. When cool, deposit by spooning out to desired size. Coconut mass can also be cast by coconut depositor, Friend Hand Roll Machine or Cutrol machine. When cast centers are firm enough to handle, hand dip or machine coat with a good grade of dark chocolate.

REMARKS. This formula produces a very fine grade of coconut candy with a tender texture. The fine eating quality is enhanced by the addition of cocoa butter.

NOTE. Add frappe to batch after one half of the coconut has been mixed with the batch. It is a matter of choice whether to use all fine desiccated coconut or a combination of fine and medium shred coconut. 25% to 33 1/3% is the maximum amount of medium coconut to use.

An improvement in flavor can be had by replacing 20 pounds of desiccated coconut with 30 pounds of fresh ground coconut in the *large batch* or replace 4 pounds of desiccated coconut with 6 pounds of fresh ground coconut in the *small batch*. The fresh ground coconut should be cooked with the syrup portion of the batch.

Formula # 93

CHOCOLATE COATED CREAMY COCONUT

Deposited with Coconut Depositor, Hand Roll Machine, Cutrol Machine, Cookie Dropper or by Hand

Small Batch Hand Made	Ingredients	Large Batch Machine Made
6 lbs	Sugar	24 lbs
2 1/2 lbs	Corn syrup	10 lbs
2 lbs	Invert sugar for freshening coconut	8 lbs
6 lbs	Fondant (80% sugar, 20% corn syrup, Cook 244-246 degrees)	24 lbs
5 lbs	Fine desiccated coconut	20 lbs
5 lbs	Medium shred coconut	20 lbs
1/2 oz	Salt	2 ozs
1/4 lb	Egg Frappe # 2	3 lbs
1/2 oz	Vanilla flavor (Imitation)	2 ozs

PROCEDURE. Prepare coconut by soaking for at least 1/2 hour in a mixture of invert sugar and hot water. For the *large batch* soak the coconut in 8 pounds of invert sugar dissolved in 1 quart of water. Add salt and flavor to the mixture. For the *small batch*, soak coconut in 2 pounds of invert sugar in 1/2 pint of water. Add salt and flavor to the mixture. Place the freshened coconut for the small batch in a kettle. Place coconut for the large batch in a mixing kettle or dough mixer. Add the fondant and mix. Add the sugar and corn syrup that has been cooked to 248 degrees Fahr. Mix and add the frappe. Mix well and pour into containers, such as tubs, to cool. When batch has cooled, spoon out the small batch or wax paper lined trays. Deposit the large batch with a cookie dropper, cutrol machine Hand Roll Machine or coconut depositor. Centers should be oval in shape. Let remain on trays overnight. Hand dip or machine coat in a good grade of bitter sweet chocolate.

REMARKS. This formula produces a moist cream coconut center with fine eating qualities.

An improvement in flavor can be obtained by adding 10 pounds of creamed coconut to the *large batch* or 2 1/2 pounds to the *small batch*. It may become necessary to add a little more fine coconut if creamed coconut is added to the batch. The creamed coconut should be softened (not overheated) and added to the batch along with the cooked portion of the batch.

Formula # 94

COCONUT CREAM KISSES # 1 PATTIES, CINNAMON POTATOES, COCONUT KISSES, HALF DIPPED COCONUT KISSES

Small Batch	Ingredients	Large Batch
2 lbs	Sugar	20 lbs
1 lb	Invert Sugar	10 lbs
6 lbs	Fondant	60 lbs
4 ozs	Egg Frappe #2	2 1/2 lbs

2 1/2 lbs	Medium Shred Coconut (see note)	25 lbs
Pinch	Salt	1 oz
1/4 dram	Vanilla	1 oz

Coconut Cream Cakes or Patties

PROCEDURE. Place sugar, invert sugar and small amount of water, to dissolve the sugar, in cooking kettle. Cook to 230 degrees Fahr. When batch has stopped boiling add fondant. Mix well and add egg frappe, salt and flavor. Mix well until batch shows evidence of good creamy body. Add coconut that has been freshened by soaking with a mixture of glycerine and water or invert sugar and water. For the *large batch* soak coconut in 2 1/2 pounds of invert sugar dissolved in 2 1/2 pints hot water or soak in 3 pints of glycerine water solution (16 ozs glycerine mixed with water to equal 1 gallon)

For the small batch use 4 ounces of invert sugar in 4 ounces water or soak in 5 ounces glycerine water solution.

After coconut has been added to the batch, continue mixing until batch is fairly stiff. Pour batch on cooling slab or into tins to allow it to become firm enough so that it will hold its shape when a mound of it is placed on slab. While coconut cream is stiffening on the slab or in the tins, mix it several times, with a scraper, so that it will all be of the same texture when ready to spoon out. Place amount of cream necessary to make the size patty desired on wax paper lined trays. With the back of a fork, press the patties down to desired thickness. Let remain on trays until firm enough to pack.

REMARKS. The patties made with this formula are very tender and creamy. If a firmer piece is desired increase the cook of the bob or use alternate batch. (See below) These patties are usually made in white, pink and chocolate colors. For the pink omit vanilla, add strawberry flavor and pink color.

For chocolate flavored patty, add to the vanilla batch enough melted liquor chocolate to give the cream the desired flavor and color.

A larger batch can be made and divided into three parts and the various colors and flavors added.

Coconut Cream Kisses

Proceed as above but spoon out to desired shape and size. Can also be partly dipped in bitter sweet chocolate for so called snow shoes, snow caps, etc.

Cinnamon Potatoes

Proceed as above but reduce the amount of coconut and use fine coconut instead of medium shred. Let the cream become stiffer than when used for patties or kisses. Roll into oval shaped pieces and moisten slightly. Place into a pan containing a mixture of 6 parts cinnamon powder, 1 part fine granulated sugar and 8 parts cocoa powder. Mix well, take out of cinnamon mixture. Pack into well covered metal stock boxes until ready to sell. The potatoes can also be made to more truly resemble real potatoes, if they are indented in several places by a pointed sucker stick or similar type pointed instrument. The potatoes will keep fresh, if well covered in the tins at all times.

If a cream with a firmer body is desired, use the following alternate batch.

Alternate batch for patties, kisses, potatoes.

Remelt bon bon dipping cream and proceed as outlined above. NOTE. The amount and type of coconut to use can be varied to suit your desires but should be freshened as outlined above. An improvement in flavor can be obtained by cooking the batch a degree or two higher and adding about 5 pounds of creamed coconut to the large batch after it is cooked or by adding 1/2 pound creamed coconut to the small batch.

Formula # 95

CREAM COCONUT KISSES # 2 Tougher Bodied Old Time Kiss

Ingredients	Sufficient
FONDANT containing 66 2/3% sugar, 33 1/3% corn syrup	
Cook to 244-245 degrees	
Cream up at approximately 130 degrees	

Corn Syrup
Long Thread or Fancy
shred coconut
Flavor (see below)

PROCEDURE. Make a fondant along the lines outlined above. Remelt quantity of fondant desired to about 145-150 degrees. Add flavor and color and about 1 pound of corn syrup for every 10 pounds of remelted fondant. Mix in as much of the coconut as the batch will hold. Pour onto oiled cooling slab. Spread out about 1 inch thick. When cream has set up; with a fork, pull off pieces of coconut cream to make a kiss about two inches long and 1 inch wide. Place on heavy wax paper lined trays. Let remain until firm enough to pack.

REMARKS. This is an old time coconut kiss with a rough looking surface and sides, as some strings of coconut will stick out from the formed kiss.

They are usually made in white (vanilla), pink (strawberry), and chocolate colors and flavors. For chocolate add enough melted liquor to flavor and color the cream. The remelted fondant should not set up too stiff but be soft and sticky, with enough body to hold the coconut mass together. Before adding the coconut, test a small amount of cream on cool slab. If it sets up too stiff, reduce with a small amount of water.

Formula # 96

COCONUT KISSES # 3

For Plants Equipped With Depositor and Hobart Type Beater

Part 1 Frappe

11 lbs sugar
12½ lbs corn syrup
1½ lbs Invert sugar
½ gal water

Cook to 238 degrees Fahr. Pour into Hobart type beater. Beat on slow speed until temperature of 160 degrees or lower is reached. Add slowly

1½ lbs powdered egg albumen dissolved in
1 quart of water.

Put beater on faster speed and beat until batch is light and fluffy.

Part 2 Fondant

100 lbs medium granulated sugar
25 lbs corn syrup
4½ gal water

Cook to 239-240 degrees Fahr. Cool to 120-125 degrees and cream up.

Part 3 Bob

24 lbs sugar
8 lbs invert sugar
1 gal water

Cook to 234-240 degrees, according to texture desired and the dryness of the coconut used. Set cooked batch off of the fire. Let cool for about 5 minutes. Add

12 lbs fondant (part 2)

4 ozs fine salt

Mix well and add

7 lbs frappe (part 1)

When well mixed add

18 lbs medium shred coconut.

Stir until sample placed on slab will retain its shape.

Cast with standard depositor or cookie dropper onto trays lined with heavy wax paper. Let remain until firm enough to pack.

REMARKS. This coconut kiss has a fine eating quality and a short creamy texture. The kisses can be packed plain or half dipped in bitter sweet chocolate. A splendid formula for week end special for the chain retail store.

Formula # 97

CHOCOLATE COATED 5c OR 10c COCONUT CREAM BAR # 1—Very Tender Cast Coconut Cream

Small Batch **Ingredients** **Large Batch**

Part 1—Bob

6½ lbs	Sugar	26 lbs
1 lb	Corn Syrup	4 lbs
½ lb	Invert Sugar	2 lbs

Sufficient
Sufficient

Part 3

1 lb	Egg Frappe #2	4 lbs
3 lbs	Fine or Medium Shred Coco-nut (see note)	12 lbs
13 lbs	Fondant (2/3 sugar, 1/3 corn syrup. Cook 244 degrees, Cream at 120 degrees)	52 lbs
¾ oz	Salt	3 ozs
1 oz	Vanilla Flavor	4 ozs

PROCEDURE. Place fondant in mixing kettle. Add Part 1 (bob) cooked to 236 degrees Fahr. Mix well and add egg frappe, invert sugar, salt and flavor. Mix and heat to 145-150 degrees. Add freshened coconut. Reheat to 150-160 degrees. Cast into dry starch. Use bar or cake shaped mold. Let remain in starch until firm. Shake out of starch and hand dip or machine coat in dark sweet vanilla coating with 15% liquor chocolate added to it.

REMARKS. The cakes or bars produced with this formula have a short creamy texture and a very good eating quality. Centers made in the morning will be firm enough to dip in chocolate in the afternoon.

NOTE. The type of coconut and the amount of coconut to use, can be increased to suit your requirements, but should be freshened by soaking in a mixture of invert sugar and hot water. For the *large batch*, soak the coconut in a mixture of 2½ pounds of invert sugar dissolved in 2½ pints of hot water. For the small batch soak coconut in 4 ounces of invert sugar dissolved in 4 ounces hot water.

A better tasting coconut bar can be obtained by replacing 4 pounds of coconut in the *large batch* with 6 pounds of fresh ground coconut which should be cooked in the batch. For the small batch replace 1 pound of coconut with 1½ pounds fresh ground coconut.

A further improvement in flavor can be obtained by adding 4 pounds of creamed coconut to the bob of the large batch, after the bob is cooked or adding 1 pound of creamed coconut to the small batch.

Formula # 98

CHOCOLATE COATED COCONUT CREAM BAR # 2 Tender Slab Coconut Cream

Small Batch	Ingredients	Large Batch
13½ lbs	Sugar	54 lbs
6½ lbs	Corn Syrup	26 lbs
1 lb	Plastic Vegetable Butter 92	4 lbs
¾ lb	Invert Sugar	3 lbs
5 lbs	Fondant (80% sugar, 20% corn syrup. Cook 242 degrees)	20 lbs
½ oz	Salt	2 ozs
1 lb	Egg Frappe #2	4 lbs
	Medium shred coconut (see note)	
4½ lbs	Invertase	18 lbs
5 drams	Coconut flavor	2½ ozs
2 drams	(only the best)	1 oz

PROCEDURE. Cook sugar and corn syrup to 245 degrees Fahr. Set kettle off of fire. Pour batch into cold mixing kettle. Add vegetable butter, invert sugar, salt, flavor and fondant. Mix and add invertase (be sure temperature of batch is below 165 degrees before adding invertase). Mix until batch is creamy. Add egg frappe. Mix well and add freshened coconut. Pour batch onto table that is lined with oiled Kraft paper. Oil paper liberally with slab oil. Spread batch to desired thickness. Let remain on table until batch is cool and firm. Cut bars to desired size with wet knife, by first placing on iron slab bar across the top surface of the batch and drawing the knife through the batch or cut to desired size by using wet roller circular roller knives. Wet knife blades each time before cutting across the candy. Let marked bars remain on table overnight. Next day cut strips of bars into pieces small enough to turn them over and remove the paper. The paper must also be cut through to allow turning the strips over. Hand dip or machine coat in bitter sweet chocolate.

When machine coating; the strips can be taken to the coating machine room, laid off the feed belt and the paper removed

there and the bars broken apart and laid on the feed belt.
REMARKS. When properly made this is the best slab coconut bar the author has ever produced. The top surface of the coated bars should be rough dipped.

NOTE. Freshen coconut by soaking the coconut for the *large batch*, for at least $\frac{1}{2}$ hour in a mixture of $3\frac{1}{2}$ pounds of invert sugar dissolved in 1 quart of hot water or freshen coconut for the *small batch*, by soaking in 14 ounces of invert sugar dissolved in $\frac{3}{4}$ pint of hot water.

An improvement in flavor can be obtained by replacing the plastic vegetable butter the batch calls for with twice that amount of creamed coconut.

Formula # 99

OLD FASHION COCONUT CREAM SQUARES

Vanilla, strawberry, chocolate

Small Batch	Ingredients	Large Batch
9 $\frac{1}{2}$ lbs	Sugar	38 lbs
4 lbs	Corn syrup	16 lbs
5 lbs	Fondant (80% sugar, 20% corn syrup. Cook 242 degrees.)	20 lbs
1 lb	Plastic Vegetable Butter 92	4 lbs
1 $\frac{1}{2}$ lbs	Egg Frappe #2	6 lbs
4 lbs	Fine Desiccated Coconut	16 lbs
$\frac{1}{2}$ oz	Vanilla Flavor (see note)	2 ozs
$\frac{1}{2}$ oz	Salt	2 ozs

PROCEDURE. Place sugar, corn syrup, plastic butter and sufficient water, to dissolve the sugar, in cooking kettle. Cook to 243 degrees Fahr. Add fondant, salt and flavor. Mix well and add the frappe. Mix until the batch has formed a good creamy body. Add coconut and pour onto slab that has been spread with kraft paper and the paper well oiled with slab dressing. Let remain on slab for about two hours or until batch is firm enough to cut. It can be marked with circular cutting knives that have been wet or it can be marked about $\frac{1}{3}$ of the way through with sharp knife. Let remain on slab until firm enough

to remove from the slab. Cut into strips. Turn strips over and remove paper. Break into pieces to fit counter pans. Break apart as sold.

REMARKS. This is an old time coconut cream square that is still in demand.

NOTE. The squares are usually made with vanilla flavor, strawberry flavor and chocolate. For the *strawberry batch*, omit vanilla flavor and add strawberry flavor and pink color.

For *chocolate batch* use 35 pounds of sugar, 15 pounds corn syrup and 3 pounds plastic butter. Cook to 241 degrees. Add 4 pounds liquor chocolate. Re-cook to 241 degrees for the *large batch*. For the *small batch* use 9 pounds sugar, $3\frac{1}{2}$ pounds corn syrup and 1 pound liquor chocolate.

Three layer squares are sometimes made with this formula. The top and bottom layers are chocolate and one batch is made with white centers and one with pink centers.

PROCEDURE FOR THREE LAYER. Spread chocolate batch about $\frac{1}{4}$ inch thick on slab. Make white or pink batch and spread it over the chocolate batch. One batch of the center layer can be made and divided into a white batch and a pink batch. Pour white batch on one half of the bottom chocolate layer and pink batch on the other half of the chocolate layer. Make another batch of chocolate and spread it over the pink and white layer.

An improvement in flavor can be obtained, if the plastic butter is omitted and the batch cooked two degrees higher. Add about 8 pounds of creamed coconut to the large batch or 2 pounds creamed coconut to the small batch.

Formula # 100 COCONUT TEA BISCUITS

Small Batch	Ingredients	Large Batch
5 lbs	Sugar	20 lbs
10 lbs	Corn syrup	40 lbs
10 lbs	Fine desiccated coconut	40 lbs
4 lbs	Egg Frappe #2	16 lbs
$\frac{1}{2}$ oz	Vanilla Flavor	2 ozs
$\frac{1}{2}$ oz	Salt	2 ozs
1 pt	Water	$\frac{1}{2}$ gal



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40" ENROBER LINE. 80' Economy Tunnel, 180° turn, 40' packing table. Also 32" Enrober line, 65' Economy Tunnel, 20' packing table; Bar wrappers—2 Lynch with roll-card feed, 2 DF's for nut rolls, 2 Campbell bar wrappers; Nut Roll Machine with Caramel Coater. Box 1133. **The MANUFACTURING CONFECTIONER.**

PROCEDURE. Place sugar, corn syrup and water in cooking kettle. Cook to 240 degrees Fahr. Add one half of the coconut. Mix and add egg frappe, salt and flavor. Mix well and add the remaining coconut. Pour onto cooling slab that has been oiled with slab dressing and sprinkled with fine sugar. Spread out and smooth down with a damp rolling pin. When batch has cooled cut into strips and roll down to desired thickness with a rolling pin or through a sizing machine. Cut oval shaped pieces with cookie cutter (see note). Place oval pieces on pans so that they touch each other. Brush top of biscuits with white of egg or a mixture of 1 part powdered egg albumen dissolved in twice its weight in water. Sprinkle lightly with fine sugar. Place in oven and let remain until tops of biscuits are brown. Larger firms can make a metal tunnel with a series of gas flames at the top of the tunnel. Pass pans of biscuits under flame until tops are brown.

REMARKS. This old time favorite is still popular. The toasted biscuits can also be half dipped in milk or dark chocolate.

An improvement in flavor can be obtained by cooking the batch one or two degrees higher. Add 8 pounds creamed coconut (see chapter 1—creamed coconut) to the *large batch* or 2 pounds creamed coconut to the *small batch*. It may become necessary to add a little more coconut to the batch when creamed coconut is used.

NOTE. The biscuits can be stamped out with cookie cutter; as described above, or the batch can be scored with a knife or circular cutter knife. When stamping out the biscuits, with a cookie cutter, there will be some pieces left between the oval cut biscuits. These can be kneaded together, rolled out, treated with egg whites and sugar and stamped out. Repeat process until all scrap pieces are used up.

Formula # 101

TOASTED COCONUT MACAROONS

Small Batch	Ingredients	Large Batch
9 lbs	Sugar	36 lbs
4½ lbs	Corn syrup	18 lbs
1½ lbs	Invert sugar	6 lbs
4 ozs	Egg albumen	1 lb
2 ozs	Baking Powder (see note)	8 ozs
1 oz	Vanilla Flavor	4 ozs
9 to 10 lbs	Desiccated macaroon coconut	35 to 40 lbs
3 pts	Water	1½ gals

PROCEDURE. Place sugar, corn syrup, invert sugar and water in cooking kettle. Bring to boil and add coconut. Cook to soft paste, when sample is tested on cold slab. If paste is too moist when it has reached the correct cooking temperatures add enough coconut to stiffen the batch, so that it will be firm enough to be formed into ball shaped pieces. Pour onto cooling slab. When almost cold add the egg albumen, which has been dissolved in twice its weight of water. Add vanilla flavor and baking powder. Mix until baking powder is evenly distributed throughout the batch. Form coconut paste into ball shaped pieces about one inch in diameter. Place formed pieces on baking pans lined with Kraft paper. Allow space between pieces as they flatten out in the baking process. Bake in an oven with a temperature of 350 degrees Fahr. Remove from oven and let cool. Turn macaroons face down on table. Wet paper and in about one minute the paper can be removed.

REMARKS. The success or failure in making coconut macaroons, depends upon the type of baking powder used in their manufacture. Make a baking powder by mixing 2 parts cream of tartar and 1 part bi-carbonate of soda.

These macaroons were manufactured by the author, for a chain of retail stores. Some were sold uncoated while others were half dipped in milk chocolate and sold as a week end special. The macaroons have a moist texture unless baked to too high a degree. They should be taken from the oven when they have reached a golden brown color instead of baking to a dark brown color.

Do not turn paper of macaroons upside down until a firm crust has formed on the macaroons. If turned too soon, the macaroons will be somewhat crushed and lose their eye appeal.

THE END

The MANUFACTURING CONFECTIONER'S
Candy Clinic

The Candy Clinic is conducted by one of the most experienced superintendents in the candy industry. Some samples represent a bona-fide purchase in the retail market. Other samples have been submitted by manufacturers desiring this impartial criticism of their candies, thus availing themselves of this valuable service to our subscribers. Any one of these samples may be yours. This series of frank criticisms on well-known branded candies, together with the practical "prescriptions" of our clinical expert, are exclusive features of The MANUFACTURING CONFECTIONER.

Holiday Packages; Hard Candies

Code 1B54

Hard Candy Coffee Drops
7/8 ozs.—10c

(Purchased in a hotel lobby candy stand, St. Louis, Mo.)

Appearance of Package: Good.

Container: Folding box, dark brown color printed in white and orange. Imprint of a cup of coffee in colors.

Drops: Each piece wrapped in printed cellulose.

Color: Good.

Molding: Coffee bean shape: good.

Flavor: Good.

Remarks: The best hard candy coffee we have examined this year.

Code 1C54

Assorted Filled Hard Candies
7 1/4 ozs.—25c

(Purchased in a chain store, Chicago, Ill.)

Appearance of Package: Fair.

Container: Cellulose bag, white paper clip on top printed in green and red.

Candies:

Colors: Good.

Gloss: Good.

Molding: Good.

Jacket: Good.

Centers: Good.

Remarks: One of the best filled plastic hard candies we have examined this year.

Code 1D54

Assorted Hard Candies
1/2 lb.—35c

(Purchased in a railroad depot, N.Y.C.)

Appearance of Jar: Good.

Container: Oval shaped jar, screw cap. Gold seal printed in black and buff.

Filled Pieces:

Gloss: Fair.

Colors: Good.

Stripes: Good.

Flavors: Fair.

Jacket: Good.
Centers: Good.

Solid Pieces:

Colors: Good.

Gloss: Fair.

Stripes: Fair.

Flavors: Fair.

Remarks: Suggest a better grade of flavors be used.

Code 1E54

Mixed Hard Candies
6 1/2 ozs.—39c

(Purchased in a department store, N.Y.C.)

Appearance of Jar: Good.

Container: Oval shaped jar. Gold seal printed in red and black Vacuum cap.

Candies:

Colors: Good.

Gloss: Fair. (Dusty)

Stripes: Good.

Flavors: Fair.

Remarks: Suggest a better grade of flavors be used. It is very important to use the very best flavors in hard candies.

Code 1F54

Large Hard Pop
1 oz.—5c

(Purchased in a department store, N.Y.C.)

Appearance of Pop: Good.

Wrapper: Cellulose wrapper, extra long stick.

Pop:

Color: Good.

Stripes: Good.

Gloss: Could not identify flavor.

Flavor: Fair.

Remarks: A well made pop but lacked a good flavor.

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CLINTON FOODS INC.

Corn Processing Division

CLINTON, IOWA

Code 1G54
Hard Candy Flat Pop
½ oz.—6c

(Purchased in a department store,
N.Y.C.)

Appearance of Pop: Good but small.
Wrapper: Printed cellulose wrapper.
Pop: Pop is a slice shape.

Size: Small.
Colors: Good. Red boarder, white center contained a flower in colors.
Gloss: Fair.
Flavor: Could not identify flavor as piece contained too much acid.

Remarks: Suggest flavor and acid be checked as pop is not good tasting.
Highly priced at 6c.

Code 1H54
Coffee Tablets
1 oz.—5c

(Purchased at a news stand, N.Y.C.)
Appearance of Package: Good.

Wrapper: Inside foil wrapper printed brown, yellow and white. Imprint of coffee beans in colors. Each piece in cellulose wrapper.

Tablets:
Color: Good.
Texture: Good.
Flavor: Good.

Remarks: The best 5c package of coffee hard candy tablets we have examined this year. Neat and attractive wrapper.

Code 1J54
Hard Candy Lemon Drops
10 ozs.—40c

(Purchased in a department store,
Chicago, Ill.)

Appearance of Package: Good.
Container: Oval shaped glass jar, screw cap. Gold seal printed in red and green.

Drops:
Color: Good.
Gloss: Fair.
Molding: Fair.
Flavor: Good.

Remarks: A good eating lemon drop. Suggest less acid be used as it overcame the lemon flavor.



Code 1K54
Orange Slices
13½ ozs.—64c

(Purchased in a department store,
N.Y.C.)

Appearance of Package: Good.

Container: Cellulose bag printed in blue, red and white. Imprint of Dutch girl in colors. Slices are hard candy plastic pieces, no centers.

Yellow and Orange Colored Slices:
Colors: Good.

Gloss: None. Grained on the outside.

Molding: Good.

Flavors: Poor.

Remarks: Flavors are not up to the flavors used in the U.S.A. Highly priced at 64c for 13½ ozs.

Code 1L54
Hard Candy Whistle Pops
4¾ ozs.—33c

(Purchased in a department store,
N.Y.C.)

Appearance of Package: Good.

Container: Folding box, cellulose windows, printed in yellow, blue, red and white.

Pops: Each in a cellulose wrapper. A very good whistle.

Color: Good.

Gloss: Fair.

Flavors: Fair.

Remarks: Attractive box. The best whistle pop we have examined in some time. Very well made and cheaply priced at 33c. A good hard candy pop novelty.

Code IM54
Assorted Chocolates
1 lb.—\$1.50

(Purchased in a retail candy store,
Washington, D. C.)

Appearance of Package: Good.

Box: One layer box, light brown wood grain paper. Printed bow and band in dark brown. Name in dark brown. Outside white paper wrapper, overall print of name in silver.

Appearance of Box on Opening: Bad.

Number of Pieces:

Dark Coated: 33

Milk Coated: 2

Summer Coated: 8

Chocolate Coating:

Color: Good.

Gloss: Fair.

Strings: Fair.

Taste: Good.

Dark Coated Centers:

Maple Cream: Cheap flavor.

Raisin Cluster: Good.

Vanilla Cream: Good.

Raspberry Cream: Dry and lacked flavor.

Walnut: Good.

Pink Cream: Could not identify flavor.

Nut Nougat: Fair.

Brazil: Good.

Vanilla Caramel: Partly grained.

Chocolate Cream: Fair.

Date: Good.

Chocolate Paste: Good.

Hard Candy: Fair. Too hard.

Date: Contained a pit.
Almond: Not roasted enough.
Orange Cream: Poor flavor.
Chocolate Cream: Good.
Peppermint Cream Wafer: Good.
Dark Cream: Could not identify flavor.
Cordial Cherry: Broken. Dry and hard.
Cordial Pineapple: Same as cherry.
Milk Chocolate Pieces:
Solid Chocolate in Cup: Good.
Nut Crunch: Good.
Summer Coated Pieces:
Chocolate Cream Center: Fair.
Nougat: Fair.
Raspberry Cream: Lacked Flavor.
Caramel: Good.

Orange Cream: Lacked flavor.

Peppermint Cream: Good.

Date: Good.

Assortment: Not up to the \$1.50 a pound standard.

Remarks: The box opened up poorly. Suggest a divider or two be used as box is too large for one pound. There were four broken pieces. The summer coating was a mess as fine chocolate bits were stuck to the pieces. Suggest that the chocolate coating be checked for gloss. The centers in same need checking and the flavors are not up to standard. We have examined better boxes of assorted chocolates at \$1.15 or \$1.25 the pound.

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Confectioners' Briefs



Virgil Hollingsworth, Sr., former president of **Fine Products Corp.**, Augusta, Ga., died in Augusta December 1. He was 74 years old. Mr. Hollingsworth was prominent in confectionery circles until he retired from the company in 1937. After his retirement he moved to Orlando, Fla., where he developed an outstanding orange grove. Later, in failing health, he returned to Augusta.

Mr. Hollingsworth was born May 16, 1879, in Rutledge, Ga. He founded **Hollingsworth Candy Co.** of Augusta in 1906 manufacturing **Sweetly Yours** candies. In 1919 he entered the gift candy field with Hollingsworth's "Unusual Candies". These confections won the Grand Prix at the 1928 Paris International Exposition and again at expositions in Liege and Nice. In 1932 Hollingsworth Candy Co. merged with Nunnally Co. to form the present Fine Products Corp.

Mr. Hollingsworth was for many years an active member of NCA and was active in numerous local organizations. He was a charter member and past president of the Augusta Rotary Club, a director of the Citizens and Southern National Bank, first president of the Southern Finance Corp., founder of a student loan fund, an officer of the Augusta chamber of commerce and an elder of the Greene Street Presbyterian Church.



The Western Confectionery Salesmen's Association has elected new officers. They are **George Murphy**, president; **Joseph Schreiner**, 1st vice president; **Paul Udell**, 2nd vice president and **Warren Durgin**, secretary-treasurer. Shown in the picture of the speaker's table at the association's meeting are Mr. Durgin, **Robert Amster**, chairman of the convention committee, Mr. Schreiner, Mr. Murphy, **Johnny Murphey**, charter and life member, **Sydney Hoffman Jr.**, retiring president, **Phillip Gott**, NCA president, **C. W. McMillan**, NCWA secretary, and Mr. Udell.

Illinois candy manufacturers aired their views on agriculture and foreign trade at the December 9

meeting of the **Illinois Confectioners Association** in Chicago. The national association is passing on those views to the Illinois congressmen. These views were expressed in statements by several association members.

William F. Olson, vice president of **Curtis Candy Co.**, attacked the present farm price support program pointing out foreign candy manufacturers can buy ingredients at much lower prices than prevail here. And he stated American confectioners can not be expected to meet competition of confectionery manufacturers in other countries unless they can buy at comparable prices.

Victor F. Gies, vice-president and director of sales of **Mars, Inc.**, stated rising costs, including the cost of farm products, has "severely reduced" the confectioner's profit. He warned "any additional cost occasioned by legislative action must be passed on" to the consumer.

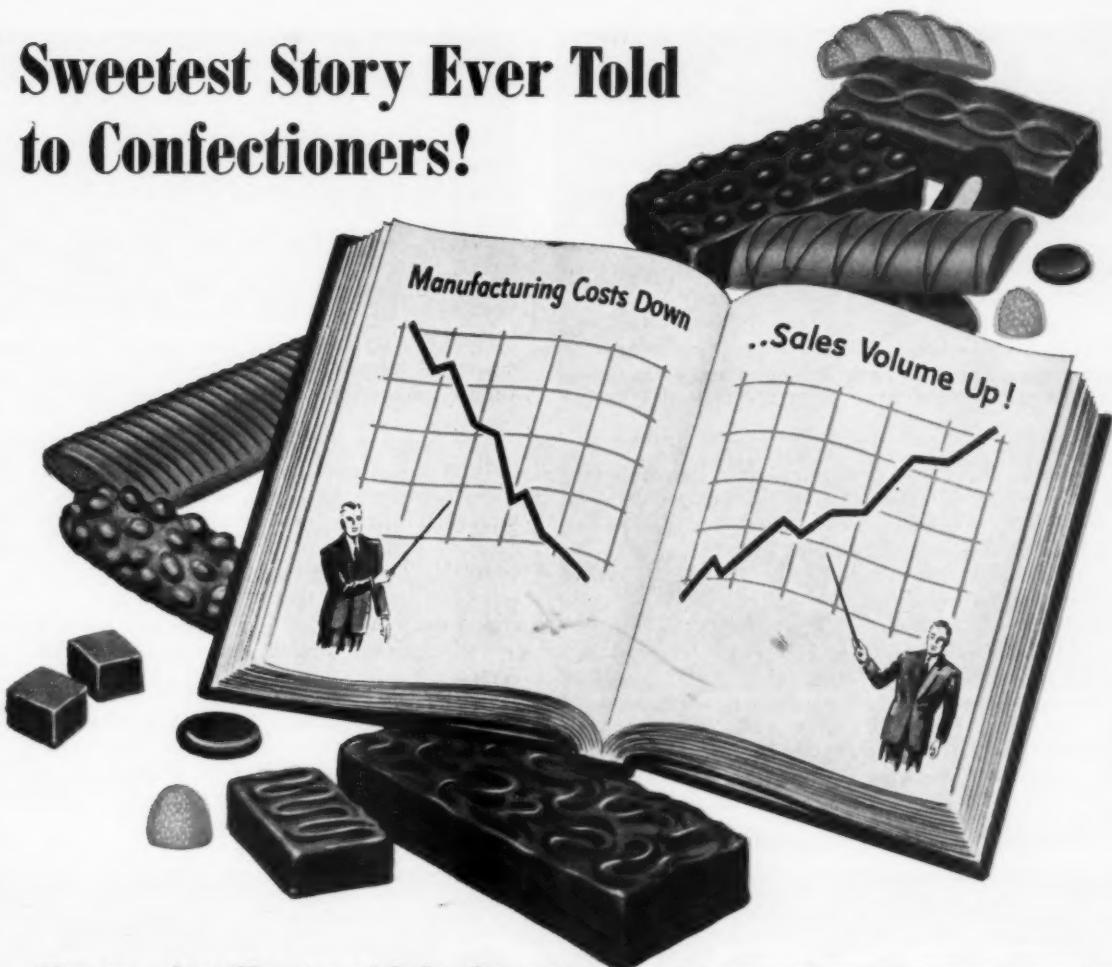
Theodore Stempfel, vice-president of **E. J. Brach & Sons**, urged the Senate to turn down ratification of the International Sugar Agreement because it "would unwarrantedly restrict the operation of our private enterprise system." He criticized the administration of the Sugar Act of 1948 as having favored the grower.

Charles F. Scully, president of **Williamson Candy Co.**, stated peanuts are not a basic crop and should not be priced off the market by a high support program. He blamed the present program for the more than 50 percent drop in peanut acreage in the past four years.

Wallace & Company, a major pan house, has enlarged its pan facilities to the point where it has become one of the largest in the field. According to **Herbert Bebar**, vice president and general manager, there has been a tremendous increase in the demand for the finer type of jordan almonds, forcing Wallace to add batteries of dragee pans to accommodate their customers on a national basis. A factor in the increased Wallace dragee business has been the elimination of **Riggi Candy Co.** from the scene.

Wallace is experimenting with several new items in the pan field, some of which will be completely new in the confectionery field. An announcement on these new items is expected in the near future.

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Sweetose®

STALEY'S ENZYME-CONVERTED CORN SYRUP



A. E. Staley Mfg. Company, Decatur, Illinois

OTHER QUALITY STALEY PRODUCTS for CONFECTIONERS:

Regular and Intermediate Corn Syrup—High quality Confectioners' Corn Syrup adaptable to standard candy formulas.

Sta-Sol®—Lecithin Concentrate gives better mixing, imparts better eating and keeping qualities.

Staley's Starches—Include a full line of improved confectioners' starches for cooking and moulding.

The 1954 Western Candy Conference is to be held in San Francisco, March 4-5, according to **Jack Phelan** of **Euclid Candy Co.**, the general chairman. In addition to Mr. Phelan the committee in charge includes **Clarence Kretchmer**, **American Licorice Co.**, program chairman; **Roy J. Hougland**, **Peter Paul Co.**, treasurer; **Frank Timberlake**, **Guittard Chocolate Co.**, entertainment chairman. Steering committee members are **Tom Swan**, **Sierra Candy Co.**; **Neil W. McDaniel**, **MacFarlane Candy Co.** and **George H. Cardinet Jr.**, **Cardinet Candy Co., Inc.** Regional chairmen include **Reed Robinson**, **Golden Nugget Sweets Ltd.**, **Edward Pearson**, **Pearson Candy Co.**, **Alvin Brown**, **Rogers Candy Co.**, and **R. Neal MacDonald**, **Mrs. J. G. MacDonald Chocolate Co.**

Victor L. Bump has been named Pittsburgh plant manager of **D. L. Clark Co.** He joined the firm in February. Earlier he was with Nestle Co. and Peter Cailler Kohler Swiss Chocolate Co.

Herbert R. Dimling, owner and operator of **Dimling Candy Co.**, has been honored by the Pittsburgh, Pa., chamber of commerce. He received a bronze plaque citing him for his "outstanding contribution to the appearance of our business community."

Price Candy Co. no longer operates the candy department in Gimbel's, New York. Gimbel's is to handle its own department and will not do any manufacturing.

Laurance A. See, president of **See's Candy Shops, Inc.**, has been elected president of the California Chain Stores Association.

Banner Candy Manufacturing Co., Brooklyn, has bought participations for 13 weeks in the TV show "Food for Thought" over New York's WABD.

Fanny Farmer Co. has participated for the two weeks prior to Christmas in "Movie Quick Quiz" over WABD, a New York TV station.

Quaker City Chocolate Co., Philadelphia, has renewed its contract for the film series "Ramar of the Jungle" over New York TV station WPIX.

The banning of candy from school lunchrooms in Springfield, Mass., has been vetoed by that city's superintendent of schools, **William Sanders**. He said he turned thumbs down on the ban because he feared a candy concern might sue the city for breach of contract. The company holds a contract with the school department that is scheduled to run until the end of the school year. The candy ban was suggested by Springfield's health commissioner, **Dr. John Ayres**.

Joyva Halvah is being promoted in a new poster campaign in the New York City area. The manufacturer, **Independent Halvah & Candies, Inc.** has used posters as its principal campaign medium the past six years.

SPEAS

APPLE PRODUCTS
the Standard of Quality
for sixty years

NUTRL-JEL

for preserves, jams,
jellies, marmalades

CONFECTO-JEL

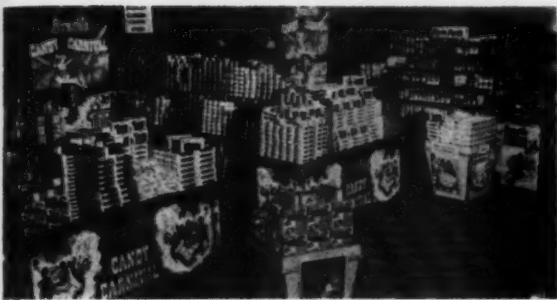
for jellied candies

CONCENTRATED APPLE JUICE

CONFECTO-JEL—a buffered
apple pectin mixture for
jellied candies—ready for
use.

Plants in Apple Regions From the Atlantic to the Pacific

SPEAS COMPANY, General Offices, Kansas City 1, Missouri



E. J. Brach & Sons announces it is expanding its promotion campaign using liberal splashes of Hollywood glamour. The glamour is supplied by film stars Rhonda Fleming, Susan Hayward and Rita Hayworth. The stars' pictures are to appear on the company's display material and in the ads placed in National magazines. On the schedule for the February and March campaign are *Life*, *Look* and *Collier's* magazines. This promotion will feature Brach's Toffee. Brach's says a similar promotion late in 1953 was a big success. That campaign pushed the whole Brach line. Another successful Brach promotion, according to the company, was a two-week affair confined to the 93 Colonia Stores, a Norfolk, Va., company. The campaign, consisting of quarter-page newspaper ads coupled with in-store displays, is credited with selling \$40,000 worth of Brach's candy.

Lynch Corporation has transferred its sales and service departments of the packaging machine and par compressor divisions to Anderson, Ind. Manufacture of the packaging machines still is being done in Toledo. The company says the change will increase efficiency and provide better customer service. There are several personnel changes resulting from the move. **R. L. Sears**, general sales manager of the Ohio division, moves to Anderson to become general sales manager of the corporation. **M. J. Czarnecki Jr.** is moved up to district sales manager for Ohio, Indiana and Michigan with offices in Toledo. **R. H. Werbe**, formerly assistant to the president at Anderson, now is personal representative at the Toledo plant of **N. G. Anderson Jr.**, production vice president, and **Armand Norris**, company engineer. **R. E. Taggart** takes over in Anderson as research engineer of the corporation.

A pecan shelling and processing plant has opened in Lumberton, N. C. The new firm is the **Carolina Pecan Co., Inc.** with its facilities in the New Cooperative Warehouse in Lumberton. At the opening of the plant an agriculture department specialist commented that this year's pecan crop is estimated at 2,812,000 pounds, 266,000 pounds more than last year.

The Egg Solids Council, 221 N. La Salle St., Chicago, has published a 24-page brochure, "The Inside Story, Egg Solids." The pamphlet describes the research, processing and uses for egg solids.

COOPER-STYLED FOLDING CANDY BOXES FOR YOUR Valentine Specialties



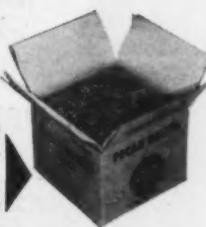
WRITE FOR DISPLAY BROCHURE OF BOX STYLES AND PRICES
COOPER
PAPER BOX CORPORATION
DEPT. M BUFFALO 4, NEW YORK

NOW...FUNSTEN
Pecans and Eastern Black Walnuts...
FUNSTENIZED...

For Your Added Protection
For over 55 years Funsten has made available only the highest quality Pecans and Eastern Black Walnuts. Now, for your added protection, all Funsten nut meats are Funstenized—a new process (not heat treated) for destroying harmful bacteria and assuring year 'round natural flavor.

After nut meats are "Funstenized," incubation tests show insect life all negative, bacteria, yeast and mold negligible when packed.

New red and blue printed shipping cases designed for easy color identification of halves and pieces. Stronger, sturdier, stack with less damage. Grease-proof inner-liner.



For prices and terms, see your local Funsten broker or write:

R. E. FUNSTEN Company, 1515 Delmar, St. Louis 3, Mo.
Highest Quality for Over 55 Years

for Your Quality Candy

TOMPKINS, Quality-Controlled CANDY LABELS

Give candy packages an EXTRA fresh quality look!

- Effective
- Eye-Catching
- Sales-Builders

Quality Controlled throughout every phase of production attractive designs precision printing in Deluxe high gloss colors from sharp clean plates on the finest quality papers and adhesives available Accurately cut for smooth operation

MAIL COUPON TODAY! We give a Complete Label Service No obligation

- Send samples of your quality Candy Labels & Free Packaging Guide
 Submit Sales-Building design for our Candy (attach label or copy)
 Quote on _____ M Labels, as per attached samples.

Name _____

Address _____

City _____

Zone _____

State _____

LABEL MANUFACTURING SPECIALISTS FOR OVER A QUARTER CENTURY
TOMPKINS' LABEL SERVICE
 Dept. HS, FRANKFORD AVE. & ALLEGHENY AVE., PHILA. 24, PA.

Designers &
Manufacturers
of
**CANDY
LABELS
OF
ALL
KINDS**
DIE-CUT
SQUARE-CUT
ROLLS
BAG-TOP
WITH OR WITHOUT
PERFORATED
TEAR-OFF
TAB FEATURE
HEATSEAL
PERMA-STICK
DELAYED ACTION
HEATSEAL
POLYSTYRE
HEATSEALS TO
POLYETHYLENE
PRES-TO-SEAL
PRESSURE
SENSITIVE
GUMMED
UNGUMMED
CARDBOARD
DECANTER-SHAPED
FOR TWIST TIE
CANDY BAGS
FOIL, ETC.
WRITE FOR
SAMPLES

Cook Chocolate Co., Chicago, produced king sized chocolate bars for business Christmas gifts. The bars contained 50 pounds of milk chocolate with whole roasted almonds. They were 21 x 12 x 4½ inches and were made to sell for \$100.

Candy sour balls are the treat offered visitors to the Schaeffer Pen Company's headquarters in Ft. Madison, Iowa. They are available for the taking from a large jar in the company's reception room.



Curtiss Candy Co. has a new advertising director, **Frank R. Reiter**. He has been with the company 17 years as assistant to the president and as assistant advertising director. Mr. Reiter succeeds the late **Mrs. Clara B. Lahon**.

Cocilana Cough-Nips are included in a new give-away package of assorted samples being handed out to travelers through numerous hotels, resorts and airlines. The package, called Howdy Pack, contains various cosmetics, drugs, toiletries, sundries and candies.

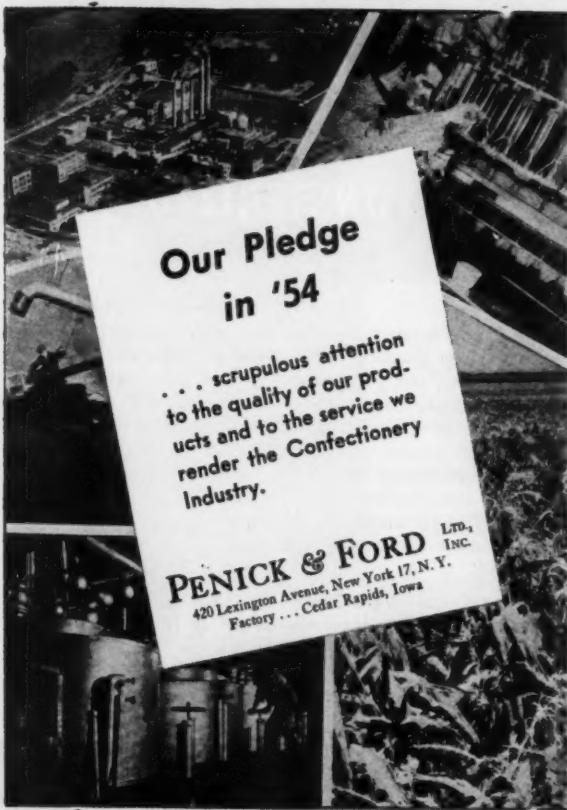
M & M Candy sales have gone up in areas where the company is sponsoring the children's TV show, Johnny Jupiter. The sales gain in at least one spot was 30 percent. As a result M & M has signed for another 13 weeks of the show and added 31 outlets for a total of 85.

Nashua Corporation, Nashua, N. H., has added John W. Little Jr. to the sales staff of its Waxing Division. Prior to this he was a sales representative for a cellophane convertor.

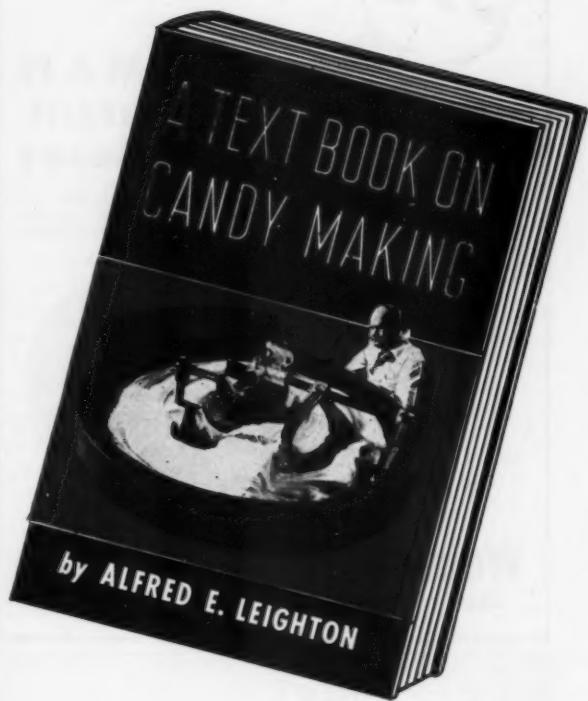
Riegel Paper Corp. upped C. W. Hoffman to the job of assistant manager of converted glassine sales. Mr. Hoffman has 26 years technical and operating experience at Riegel mills and nine years experience on the sales staff in New York. He has been active in the Technical Association of the Pulp and Paper Industry and is a member of the Institute of Food Technologists.

Florasynth Laboratories, Inc. was scheduled to move into its new home at 900 Van Nest Ave., New York, about the first of the year. The building will house the company's executive offices and eastern production facilities. The three-story structure covers more than 70,000 square feet, is said to house some of the most modern research and manufacturing facilities.

Florasynth has added a new Texas-Oklahoma representative, Mel Peck. He is a graduate of the University of Wisconsin and has had considerable technical and sales experience in the food, ice cream,



A Practical Book For Candymen



**\$6.00
per copy**

Down-to-earth reading
. . . In non-technical language
Practical Lessons Include:
Equipment and Ingredients
Hard Candy—Marshmallows
Chocolate—Fudge—Fondant
Jellies — Caramel — Nougat

for January, 1954

Treating the manufacture of candy in the simplest terms

Here is the textbook that the candy manufacturing industry has needed for some time. Here the reader can learn the basic fundamentals of candy making, the "how" and "why" of the various operations in non-technical terms. An ideal book also for the candy plant executive not directly connected with the manufacturing operations, A TEXT BOOK ON CANDY MAKING gives him an insight into the overall problems and methods used in the production departments. The foreman trained in certain specialized operations can learn something about the other operations in his plant or other plants that may help him to advance to positions of more responsibility. The simple, easily understood language of this book makes it pleasant and profitable reading for anyone interested in the manufacture of candy.

**Your Order Is Shipped
The Day It Is Received**

Book Department
The Manufacturing Confectioner
Publishing Company
418 N. Austin Blvd.
Oak Park, Illinois

Date.....

Gentlemen:

Enclosed is my check for \$..... to cover the cost of copies of "A TEXT BOOK ON CANDY MAKING"

Name Title

Firm
Street
City Zone State

milk and bakery fields. The company's Canadian affiliate, Florasynth Laboratories Ltd., announces the retirement of managing director Jack Lewis. After nearly 22 years with the company Mr. Lewis will act as an importer and broker with his own firm, Halford-Lewis Company. Taking over as the managing director of Florasynth is H. E. Moorhead.

Dodge & Olcott, Inc., and its president, John L. Cassullo, were hosts of the trade and consumer press at a special cocktail party November 20. The party was held to introduce the company's newly constructed laboratory facilities to the industry. D&O executive, technical and sales personnel were on hand to answer questions of approximately 80 guests as they toured the nine new laboratories.

White Stokes Company, Inc., Chicago, has announced the promotion of Donn D. Moseley to the sales organization. He will handle special accounts in metropolitan Chicago and in the state of Indiana. Mr. Moseley had been in the company's production department.

Francis A. Shinnamon, James O. Welsh Company, was installed as 1954 president of the Confectionery Salesmen's Club of Baltimore at a meeting of the group held December 6. At the same time Chris F. Briel, New England Confectionery Company, was installed as vice president for the coming year and H. Evans Smith, Concord Confectionery Corporation, as secretary-treasurer. Making up the board of governors for 1954 are: T. Donald Elliott, Goldenberg Candy Company; J. H. Watson, H. B. Reese Candy Company; John G. Pentz, Shelby Gum Company; J. W. J. Suter Jr., Minter Brothers; Fetter H. Rose, Ludens, Inc., and B. Weldon Sprecher, Peter Paul, Inc.

Stichler Company, Reading, Pa., and I. D. Company, New York, will defend the first place positions they have taken in the past two Philadelphia Candy Shows when the next exhibit opens January 17 at the Benjamin Franklin Hotel in Philadelphia. The exhibition, a semi-annual event, is sponsored by the Retail Confectioners Association of Philadelphia. The four-day show will have 61 firms ex-

STOP those Passing Shoppers

with **WEINMAN Transparent Plastic Boxes**

Confectioners and nut packers are realizing greater sales and over-the-counter action with WEINMAN PACKAGING.

Give your product that "something extra" that creates spur-of-the-moment purchases!

•

Write for prices and catalog

Weinman Brothers, Inc.
3260 W. Grand Ave., Chicago 51, Illinois



top quality

CHOCOLATE COATINGS

HOOTON

Liquors . . . Powders

HOOTON CHOCOLATE COMPANY

NEWARK 7, NEW JERSEY



TRUTASTE! FLAVORS!

HANN, BUSLEE & WOLFE, INC.

WEST HIGHWAY

KASKA CONCENTRATED CITRUS OILS

CHICAGO 31, ILLINOIS



hibiting, seven of them new ones. It will feature Easter, spring and summer merchandise. Four prizes will be awarded by the show committee, James Asher, Phillip Wunderle and Harry Nuss, for the best display rooms.

Trio Display Service is the name given by Miss Lizzi Grunbaum to the new window display service she is organizing. Miss Grunbaum resigned recently as display director of Barton's Bonbonniere to organize her own company.

California Almond Growers Exchange has made the final payment of \$800,000 to its members on the 15 percent surplus portion of the 1952 crop. The sum represented the returns for the sale of surplus almonds in non-competitive channels such as export, and was achieved without benefit of Government subsidy, according to Mr. D. R. Bailey, Federal Manager of the exchange. The program of self-regulation has been used three years now by the industry and has been effective in restricting the importation of excessive quantities of almonds. It was adopted in an effort to improve the economic situation of domestic producers.

Companhia Brasileira Givaudan, associate of Givaudan-Delawanna, Inc., has erected a new and modern factory in Sao Paulo, Brazil, for the manufacture of perfume raw materials. The new plant, erected after years of study and planning, is under the direction of Emile Brauen, Leon Givaudan and Ottavio Zuccari. The new plant is the first to bring industrial production of synthetic aromatic materials to Brazil, to supply a growing South American foodstuffs, soap and perfumery market.

Seven candy companies recently were appointed as distributors for the Toy House line of toys. The companies are: C. L. Carle Wholesale Company, Ashtabula, Ohio; Fairfield Candy Company, Johnstown, Pa.; Lakeshore Candy & Paper Company, Kenosha, Wis.; Murrow Candy Company, Fargo, N. Dak.; National Line Sales, Inc., Moline, Ill.; Ouachita Candy Company, Inc., Monroe, La.; and Paramount Confection Company, Cincinnati, Ohio.



Keep 12 current issues of The "MC" handy for reference in this binder.

Made of handsome leatherette, these binders are fitted with 12 easily adjustable wires that hold the magazines. When the binder is full, year old issues can be filed as new ones come in, always keeping the last 12 months instantly available for reference.

Your binder will be promptly mailed to you on your order and remittance of three dollars. Send your order now to

*The Manufacturing Confectioner
Publishing Co*

418 N. AUSTIN BLVD. OAK PARK, ILLINOIS

Subscribe to **THE MANUFACTURING CONFECTIONER**

Only \$5 for 2 years, \$3 for 1 year in U.S. and Canada. Only \$7 for 2 years, \$4 for 1 year in other countries.

- Feature Articles
- Candy Clinic
- Candy Packaging
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- Technical Literature Digest
- Manufacturing Retailer
- Book Reviews

And many other features

418 N. Austin—Oak Park, Ill.



THE MANUFACTURING CONFECTIONER
418 N. Austin Oak Park, Ill.

READ
WANT
ADS
FOR
BEST
BUYS

USE
WANT
ADS
FOR
QUICK
SALES

An advertisement for R.C. Taft Co. It features a stylized flower logo in the upper right corner. The text reads:

RIBBONS
BOWS and ROSETTES
for your CANDIES
Satin—Chiffon—Tinsel
Ribbons—Rayon Ribbonzene

R.C.TAFT CO.
111 NORTH CANAL STREET
CHICAGO 6, ILLINOIS

B. H. Bunn Company, Chicago, has just put out a new booklet on automatic twine-tying machines. The booklet, Bulletin 200, describes the function, operation and advantages of a package tying machine. It states machine tying is four to ten times faster than most expert hand tyers.

Rodney Hunt Machine Company, Orange, Mass., has appointed a new agent in the Southeast, **W. C. Davis and Associates**, Atlanta, Ga.

Dodge & Olcott, Inc. has appointed Neil Grace, former New York sales representative for D&O, as manager of the Los Angeles Branch. He took over his new post on April 6th. Although a young man, Mr. Grace is a veteran of 14 years both to the industry and the D&O organization, which he joined in 1939.

News of Brokers

Boles Brothers are now representing **Howard Johnson** in the state of Michigan.

Harvey Brokerage Co. is now representing the **Spangler Candy Co.** in Minnesota, North Dakota and South Dakota.

Paul G. Turner is now representing the **Meadors Manufacturing Co.** in Washington, D.C., nearby Maryland and Virginia.

Selby-Wagner Co. of Wash. is now representing the **Beech-Nut Packing Co.** in Washington and Northwest Idaho.

Leonard Bakke Co. is now representing the **Chase Candy Company** in Northern California.

S. B. Farrar Co. is now representing the **C. S. Allen Corporation** in Texas, Arkansas and Oklahoma.

Val. J. Drougard is now representing the **T. A. White Candy Co.** in Washington, Oregon and Northern Idaho.

John O. Knox is now representing the **Fred W. Amend Company** in the state of Kansas excluding Kansas City, Kansas.

Falcon Nut & Candy Company is being represented by: **Albert N. Solomon Co.** in the New England States
The Wolverine Associates in the Detroit territory
Big Ten Sales Company in Missouri, Minnesota and North and South Dakotas.

Edward F. Pearson is now representing **Allegretti Korlu, Inc.** in Southern California.

Falk Brokerage Company is representing the **Morris Rosenberg Company** in Arizona.

John T. Bond & Son is now representing **Lefferts Novelty Co.** in California.

Confectionery Brokers

Middle Atlantic States

HERBERT M. SMITH

318 Palmer Drive
NO. SYRACUSE, NEW YORK
Terr: New York State

South Atlantic States

JIM CHAMBERS

Candy Broker
84 Peachtree Street
ATLANTA, GEORGIA
Terr: Ga., Ala., and Fla.

ROY E. RANDALL CO.

Manufacturers' Representative
P. O. Box 605—Phone 7590
COLUMBIA I, SO. CAROLINA
Terr: No. & So. Carolina
Over 25 years in area

SAMUEL SMITH

2500 Patterson Ave. Phone 22318
Manufacturers' Representative
WINSTON-SALEM 4, N. CAROLINA
Terr: Virginia, N. Carolina,
S. Carolina

W. M. (BILL) WALLACE

Candy and Specialty Items
P. O. Box 472—111 Rutland Bldg.
DECATUR, GEORGIA
Terr: Ga. & Fla.
Thorough Coverage

East No. Central States

BERNARD B. HIRSCH

4442 N. Woodburn St.
MILWAUKEE 11, WISCONSIN
Terr: Wis., Ia., Ill. (excluding Chicago) Mich. (Upper Penn.)

West So. Central States

JAMES A. WEAR & SON

P. O. Box 27
BALLINGER, TEXAS
Territory: Texas

Mountain States

JERRY HIRSCH

Manufacturers' Representative
Candy and Specialty Items
4111 E. 4th St.

TUCSON, ARIZONA

Territory: Arizona, New Mexico
& El Paso, Texas

G & Z BROKERAGE COMPANY

New Mexico—Arizona El Paso

County Texas

P. O. Box 227 ALBUQUERQUE N. Mex.

Personal service to 183 jobbers,
super-markets and department
stores. Backed by 28 years experience
in the confectionery field.
We call on every account personally
every six weeks. Candy is
our business.

Pacific States

MALCOLM S. CLARK CO.

1487½ Valencia St.
SAN FRANCISCO 10, CALIF.
953 E. Third St.
LOS ANGELES 19, CALIF.
1726 W. 60th St.
SEATTLE 1, WASH.
3014 N.E. 32nd Ave.,
PORLAND, ORE.
Terr: 11 W. States & Hawaii

I. LIBERMAN SEATTLE 22, WASHINGTON

Manufacturers' Representative
1705 Belmont Avenue
Terr: Wash., Ore., Mont., Ida.,
Utah, Wyo.

HARRY N. NELSON CO.

112 Market St.
SAN FRANCISCO 11, CALIF.
Established 1906
Sell Wholesale Trade Only
Terr: Eleven Western States

RALPH W. UNGER & RICHARD H. BROWN

923 East 3rd St.
Phone: Mu. 4495
LOS ANGELES 13, CALIFORNIA
Terr.: Calif., Ariz., N. Mex.,
W. Texas & Nevada

The MANUFACTURING CONFECTIONER'S

Clearing House



MACHINERY FOR SALE

FOR SALE

Model S #3 Savage Fire Mixers.
Model K #3 Savage Fire Mixers.
50 gal. Model F-6 Savage Tilting
Mixers.
200 lb. Savage Flat Top Marshmal-
low Beaters.
Merrow Cut-Rol Cream Center
Maker.
50" two cylinder Werner Cream
Beater.
1000 lb. Werner Syrup Cooler.
200 lb. to 2000 lb. Chocolate
Melters.
Simplex Gas Vacuum Cooker;
also Steam.
600 lb. Continuous Cooker.
Form 6 and Form 3 Hildreth Pullers.
6' and 7' York Batch Rollers.
National Steel Mogul with 3
Depositors.
We guarantee completely rebuilt.

SAVAGE BROS. CO.
2636 Gladys Ave. Chicago 12, Ill.

BARGAIN PRICES! Factory Discontinued!
Most equipment still in factory not torn
down! N. E. Continuous Cooker, small size.
Simplex Steel Cooker, 200-lb. capacity.
Racine Die-Pop sucker machine. Racine
Dumb-bell sucker machine. Hoberger Cutting
machine. Fourteen Brass Rollers, size
7" and 9". Steel slabs, all sizes. Wooden
mogul. Ten thousand Starch Trays. N. E.
Slug Depositor. Copper Revolving Pans.
L. P. 2 lollipop wrapper. Goodwin lollipop
wrapper. Six-bag Peanut Roaster.
Jabez Burn's Peanut Blancher. Box 144, The
MANUFACTURING CONFECTIONER.

FOR SALE: Complete Marshmallow mfg.
equipment. Box 145, The MANUFAC-
TURING CONFECTIONER.

FOR SALE: Wolf Sheffman Starch Condition-
ing System, consisting of 15-Trough
Dryer, Starch Reel Pre-Sifter, Conveyors up
to 65 lineal feet, Motors, Dryers, Cyclones,
Blowers, Variable Speed Transmissions, 1
21-Trough Cooling Unit with all accessories.
Installed new in 1951. Will sell at a real
bargain price. Box 1032, The MANUFAC-
TURING CONFECTIONER.

FOR SALE: National Equipment 34" En-
rober, complete with 72' Cooling Tun-
nel, 30' Packing Table, Automatic Feeder,
Bottoming Attachment, Motors, Speed Re-
ducers and Controls. Installed new in 1948.
Available at a terrific saving. Box 1136, The
MANUFACTURING CONFECTIONER.

FOR SALE: Used Candy Equipment: Beat-
ers, Kettles, Stoves, Cooling Slabs, Wrapping
Machines, Starch Molding Equipment,
Enrobers, Chocolate Melters, Starch Boards,
etc. S. Z. Candy Machinery Co., 1140 N.
American St., Phila. 23, Penna.
Co., 3035 W. Ohio St., Chicago—Established
1921.

MACHINERY FOR SALE

FOR SALE: Lowenstein and Forgrove Foil
Wrapping Machines. Adjustable for
large variety of sizes and shapes. In first
class condition. At a real bargain price.
Box 1231, The MANUFACTURING CON-
FECTIONER.

FOR SALE: Brown Chocolate Depositor for
depositing chocolate with nuts and raisins.
In good condition. A real good buy.
Box 1232, The MANUFACTURING CON-
FECTIONER.

FOR SALE: Bridge Depositor for extruding
bars. Just taken out of operation. Box
1233, The MANUFACTURING CONFE-
CTIONER.

MISCELLANEOUS FOR SALE

PAPER MATERIAL in perfect condition—
Available at cost. 6"—diameter corrugated
disks, 4 1/4"—diameter waxed disks,
6"—diameter opaque glassine disks, 4"—
diameter x 3 1/4" high—glassine crinkle
cups, **KATHERINE BEECHER CANDIES**,
Manchester, Pennsylvania.

MACHINERY WANTED

WANTED IMMEDIATELY: Steamer—sugar
sander, 1500 pounds per hour capacity.
Prefer to rent for 4-6 months but would
buy if price reasonable. Box 142, The
MANUFACTURING CONFECTIONER.

WANTED: Late Model Steel Mogul with
Depositor. Box 1234, The MANUFAC-
TURING CONFECTIONER.

BUSINESS OPPORTUNITIES

MANUFACTURING OPPORTUNITY—old
established Name Package chocolate
plant, Midwest—as branch or for sale.
December profit \$12M. Prepare now for
big fall business. Box 634, The MANU-
FACTURING CONFECTIONER.

BUSINESS OPPORTUNITIES

CANDY KITCHEN, fully equipped for light
manufacturing, retail or wholesale. Going
business. **Phyllis Lorraine Candies**, 709 So.
Dearborn St., Chicago, Ill., Room 214.

HELP WANTED

BROKERS WANTED to sell line of Pan
Work and Jelly Spec. Also Penny Goods.
Line includes Jelly Bird Eggs and Panned
Marshmallow Eggs. Write giving lines and
territories covered. **Commercial Candy Mfg.**

CANDY MAKER

Wanted for Venezuela. Must have ex-
perience in making nut rolls and other choco-
late bars. Knowledge of cocoa and choco-
late production, supervision and repair of
equipment. Age 35-45, preferably single or
married with small family. Write giving
last 10 years' experience to "Opportunity,"
Box 143, The MANUFACTURING CONFE-
CTIONER.

POSITIONS WANTED

CHEMICAL ENGINEER—7 years' experi-
ence in the confectionery field. Well
versed in Quality Control, product and
methods development, Sanitation. Currently
employed with bar goods manufacturer.
Box 141, The MANUFACTURING CONFE-
CTIONER.

PAN MAN AVAILABLE: 35 years experi-
ence in general pan line. Hot and cold
grossing finish and polish, including choco-
late pan work. 15 years in charge pan
department as foreman. Best of references.
Desires a change. Box 438, The MANU-
FACTURING CONFECTIONER.

FOREMAN IN GENERAL PAN LINE includ-
ing Bubble Chewing gum bass and regu-
lar gum bass, looking for better position.
I will also teach how to make gum bass
in the United States and also foreign coun-
tries. Box 938, The MANUFACTURING CONFE-
CTIONER.

POSITION WANTED as Superintendent or
assistant to Plant Manager. 35 years'
experience, including high class Retail
Shop. Can handle Mogul and Enrober. Will
furnish references. Box 1236, The MANU-
FACTURING CONFECTIONER.

WE BUY & SELL

ODD LOTS • OVER RUNS • SURPLUS

"Cellophane" BAGS

SHEETS • ROLLS • SHREDDINGS
Cellophane rolls in cutter boxes 100 ft. or more

ALSO MADE OF OTHER CELLULOSE FILM

Wax - Glassine Bags, Sheets & Rolls
Tying Ribbons—All Colors & Widths

Scotch Tape Clear & Colors

Diamond "Cellophane" Products

Harry L. Diamond Robert L. Brown
"At Your Service"
74 E. 28th St., Chicago 16, Illinois

INDEX TO ADVERTISERS

In The MANUFACTURING CONFECTIONER

Advertisements of suppliers are a vital part of the industrial publications's service to its readers. The following firms are serving the readers of The MANUFACTURING CONFECTIONER by placing their advertisements on its pages. The messages of these suppliers are certainly a part of the literature of the industry.

Advertising space in The MANUFACTURING CONFECTIONER is available only to firms supplying equipment, materials, and services for the use of confectionery manufacturers. Advertising of finished confectionery products is not accepted.



RAW MATERIALS

Ambrosia Chocolate Company	51	Hooton Chocolate Co.	58	Solvay Process Division, Allied Chemical & Dye Corporation	Dec. '53
American Food Laboratories, Inc. Dec. '53		Hubinger Co., The	Nov. '53	Southern Pecan Shelling Co.	Nov. '53
Anheuser-Busch, Inc.	Dec. '53	Kohnstamm, H., & Company, Inc.	18	Specs Company	54
Burke Products Co., Inc.	Sept. '53	Merckers Chocolate Company, Inc.	10	Staley, A. E. Mig. Company	53
W. S. Bush & Co., inc.	48	Monsanto Chemical Company	Nov. '53	Stange, Wm. L. Co.	Nov. '53
California Almond Growers Exchange....	7	National Aniline Division, Allied Chemical & Dye Corporation	Dec. '53	Sunkist Growers	9
Clinton Foods Inc.	50	Nestle Company, Inc.	Nov. '53	Sun-Ripe Coconut Corp.	Oct. '53
Dodge & Olcott, Inc.	2, 11	Neumann, Busles & Wolfe, Inc.	58	Union Starch & Refining Co.	Oct. '53
Felton Chemical Company, inc.	Dec. '53	Nordic Essential Oil and Chemical Company, Inc.	4th Cover	Van Ameringen-Haebler, Inc.	Dec. '53
Fritzsche Brothers, Inc.	4	The Nulomoline Division	Oct. '53	White Stokes Company	3rd Cover
Funston, R. E., Company	55	Penick & Ford, Ltd., Inc.	56	Wilbur-Schardt Chocolate Company, Inc.	47

PRODUCTION MACHINERY AND EQUIPMENT

American Machine & Foundry Co. Dec. '53		Geveke and Co., Inc.	27	Racine Confectioners' Machinery Co.	25
Norman Bartlett Limited	31	Girdler Corporation, The	Nov. '53	Savage Bros. Co.	35
Bridge Food Machinery Company	43	Greer, J. W., Company	15	Schultz-O'Neill Co.	42
Burrell Belting Co.	37	Green Mfg. Co.	38	Sheffman, John, Inc.	21, 32, 33, 43
Carle & Montanari	Nov. '53	Hamilton Copper and Brass Works	39	Standard Casing Co., Inc., The	43
Cincinnati Aluminum Mould Co.	34	Lehmann, J. M., Company, Inc.	29	Stehling, Chas. H., Co.	Dec. '53
Confection Machine Sales	Nov. '53	Mill River Tool Co.	41	Union Confectionery Machine Co., Inc.	Nov. '53
Corrigan, J. C., Inc.		National Equipment Corp.	Dec. '53	Vacuum Candy Machinery Co.	25
Currie Manufacturing Co.	41	Peerless Confectionery Equipment Co.	23	Voss Belting & Specialty Co.	44

PACKAGING SUPPLIES AND EQUIPMENT

Amsco Packaging Machinery, Inc.	Oct. '53	Hayssen Mig. Company	Dec. '53	Olive Can Company	13
Brown Bag Filling Machine Co.	Dec. '53	Heekin Can Co., The	Oct. '53	Package Machinery Co.	Dec. '53
Champion Bag Company	Dec. '53	Hinde & Douch	Dec. '53	Rhinelander Paper Company	Dec. '53
Cooper Paper Box Corporation	55	Hudson-Sharp Machine Co.	36	Riegel Paper Corporation	Dec. '53
Crystal Tube Corporation	Oct. '53	Ideal Wrapping Machine Company	34	Shellmar Belter Division, Continental Can Co.	Dec. '53
Daniels Manufacturing Co.	8	The Industrial Marking Equipment Co.	Dec. '53	Sweetnam, George H., Inc.	Dec. '53
Diamond "Cellophane" Products	61	I. D. Company	Dec. '53	Tait, R. C., Co.	59
Dixie Wax Paper Co.	Dec. '53	Kiwi Cedars Corp.	43	Thielen Pulp & Paper Co.	Dec. '53
Dow Chemical Co., The	12	Lynch Corporation, Packaging Machine Division	Dec. '53	Tompkins' Label Service	58
Exact Weight Scale Company	38	Milprint, Inc.	Oct. '53	Triangle Package Machinery Co.	Dec. '53
Gair, Robert, Company, Inc.	Oct. '53	Nashua Corporation	Dec. '53	Weinman Brothers, Inc.	58
G. D. Bologna	Dec. '53				
N. T. Gates Company	Dec. '53				
Gordon Cartons, Inc.	3				

'53
'53
54
53
9
'53

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'53

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47

25

35
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43
43
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44

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Why big names in candy use



ingredients

Here are some of the reasons:

1. They are ready for instant use.
2. They eliminate interruption of continuous operations for special items.
3. They save overtime labor cost during peak production.
4. They withstand climatic changes during storage.
5. They have low moisture content.

Many products now available from jobbers:

Perfection Karamel Kreme (P.K.K.): A dairy-based milk product for caramels, fudges, bars, toffees, etc.

Excello: An egg albumen-based nougat creme . . . for a variety of fudges, cream centers, etc.

Cocoanut "Paste": May be rolled from the container and coated with chocolate or cut into strips for slab work.

Whistojel: A Pectin product made from natural jelling elements of pure California citrus fruit.

Fill out coupon below for more information

Please send new descriptive catalog..... 3607
Please send new recipe book.....
Please have your representative call.....

NAME _____

COMPANY _____

ADDRESS _____

CITY _____ ZONE _____ STATE _____

White Stokes COMPANY

FACTORY: 3611 SO. JASPER PLACE • CHICAGO, ILL.
EASTERN WAREHOUSE: 360 FURMAN ST. • BROOKLYN 2, N.Y.



Since they tasted the first Cherry Flavor,

Back there in 100 A. D.

Likely none's tasted finer than Norda;

Norda's what Cherry Flavor should be.



Norda Cherry Flavor belongs to a famous family
of flavors. All Norda Flavors are fine.

They have to be quality flavors. They must meet Norda
standards. Norda skills are responsible for them.

For instance, you will notice, in Norda Cherry Flavor—
both genuine and imitation—how true-to-taste
the Cherry is, what a rich, concentrated body it
has, how wonderfully it duplicates the character of
the fresh fruit itself. It makes most appealing products.

Norda Flavors are economical. Use them to improve
your products and increase your profits. Send
for generous free samples today.

Use "A Favorite to Flavor It" . . . A Norda Flavor

Norda

ESSENTIAL OIL AND CHEMICAL COMPANY, INC.
601 West 26th Street, New York 1, N. Y.

INC.

RASSE